

Ingredients

	Quantity:	Measure:	Ingredients:	
	1/2	Kilogram	Shrimps (Kolmbi)	shelled m
2		Medium	Onions	Finely chopped.
1		Teacup	Methi Leaves	discard stems, v
1		Teaspoon	Chilly Powder, Red	
2		Teaspoon	Coriander Powder	
1		Teaspoon	Turmeric Powder	
		As Required	Salt	To taste
4		Nos	Cloves (spice)	
4		Nos	Cardamoms	Crushed, seeds
10-12		Nos	Pepper Corns	Crushed.

3-4

Tablespoon

Cooking Oil

Method

- * Clean, wash and drain the shrimps and mix salt, turmeric, chili and coriander powder.
- * Heat the oil in a wok.
- * Add cloves, cardamoms and peppercorns and stir fry for few seconds.
- * Add onions and fry till golden, then add shrimps and cook until they turn pink.
- * Add fenugreek/methi leaves and mix well.
- * Cook on low heat until the shrimps are done.
- * The dish should be dry but have a creamy flavour.
- * Serve hot.