

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Fish, general	or Prawns
5		Large	Chillies Red Dry	Ground Masala
3		Medium	Chillies Green	Ground Masala
3		Medium	Onions	Ground Masala
1/2		Inch	Ginger (Adhrak)	Ground Masala
6		Flakes/Cloves	Garlic (Lason, Losun)	Ground Masala
1		Ball	Tamarind	Ground Masala
3		Whole	Pepper Corns	Ground Masala
4		Nos.	Cloves (Lavang)	Ground Masala
4		Sticks	Cinnamon (Dalchini)	small size - Ground Masala
1		Teaspoon	Turmeric Powder	Ground Masala
1		Maund	Onion	Sliced and fried
		As Required	Cooking Oil	For frying
2		Teaspoon	Vinegar	for taste
2		Teaspoon	Salt	for taste
1		Teaspoon	Sugar, White	for taste

Method

Grind all the above to a paste.

Cut one onion, fry in oil/butter then add above ground masala and fry till the aroma emits, add

masala water (washings from the grinder), add 2 teaspoon vinegar, 2 teaspoon salt, 1 teaspoon sugar. Bring to a boil. Add fish or shrimps and give only one second boil.