

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1/2	Kilogram	Prawns	Shelled
1		Teaspoon	Jeera (Cumin Seeds)	Grind
1		Teaspoon	Pepper Corns	Grind
10		Medium	Chillies Kashmir	Grind
1		Teaspoon	Turmeric Powder	Grind
		As Required	Vinegar	To grind above
4		Medium	Onions	Minced and fried
2		Tablespoon	Cooking Oil	To fry prawns
		Handful	Curry Leaves (Kadi patta)	To fry.
1		Inch	Ginger (Adhrak)	Chopped fine and
1		Whole	Garlic (Lason, Losun)	Separate flakes
4		Medium	Chillies Green	Minced and fried
		As Required	Salt	To taste

Method

Grind together the cumin, peppercorns and kashmir chillies with the vinegar. Mix in the turmeric.

Heat oil and fry the onions till brown. Add prawns, ground masala, curry leaves, garlic, ginger and green chillies. Mix well and simmer for 10 minutes or until the prawns are cooked.

Note : Balcho can also be prepared using meat and fish.

