

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	Half	Bottle	Vinegar	common
200		Grammes	Prawns	dry - Shell and s
50		Grammes	Chillies Red Dry	dry - Grind coars
50		Grammes	Garlic	Grind coarsely
50		Grammes	Ginger	Grind coarsely
Half		Bottle	Sweet Oil	Temper in hot o
1		Bunch	Curry Leaves	Temper in hot o
200		Grammes	Tomatoes	Add peeled tom
50		Grammes	Sugar	to taste
1		Little	Salt	to taste

### Method

Shell and soak the prawns over night, in common vinegar. Next morning, remove them from the vinegar and mince them in a mincer.

Grind coarsely the chillies, garlic and ginger, with vinegar.

Temper in hot oil in a vessel a few curry leaves. Keep the vessel down and put all the ground masala into the vessel with fried curry leaves and oil. Add peeled tomatoes cut into bits, masala water, vinegar, leaving one cup of vinegar in the bottle, and salt to taste.

Keep the vessel on the fire. Cook well till the oil floats and the tomatoes are well cooked. Then put the minced prawns, sugar and a cup of vinegar. Stir and cook for twenty minutes. Cool. Bottle the pickle.