

## **Ingredients**

Fresh Prawns-1kg

Refined Oil-3cup  
For marination

Chilly Powder-2tsp

Turmeric-1/8 tsp(very small amount)

Salt-to taste

### **For gravy**

Curry leaves-4strings

Ginger-2tsp(lengthwise)

Garlic-8 to 10 (thin lengthwise slices)

Garlic pods-5 (without cutting)

Green Chilly-10(slits)

Chilly powder-1 1/2tsp

Kashmiri chilly powder-2tsp

Turmeric powder-one pinch

Asafoetida powder(kaayam)-one pinch

Fenugreek powder(uluva)-1/4tsp

Vinegar-1/2cup

Lukewarm Water-1/2cup

## **Method**

Remove the shell and devein the prawns.Wash them properly using salt and vinegar .

Drain the prawns .Cut each prawns into 2 pieces.

Mix salt ,turmeric and chilly powder and rub into the prawns.Keep aside this marinated prawns for half an hour .

Heat oil and fry the prawns.(fry 3/4th )

Don` t make it too crisp and hard .Otherwise it will become hard Keep that aside.

In the same oil deep fry ginger ,garlic,green chilly and curry leaves separately .

Mix both the chilly powders with 3 tbsp of vinegar .Heat 2tbsp of oil .Saute the chilly paste and the turmeric.Then add fenugreek powder and asafoetida powder .Then add prawns ,garlic pods (5) fried ginger -garlic-green chilly -curry leaves and stir well.Then add half cup of vinegar and half cup of lukewarm water .Add salt.Bring it to boil and continue cooking on low flame until the prawns are well coated with the masala(10 minute)Check the salt .Add to it if u need more.When cool transfer this to a air tight bottle.Pour a table spoon oil (the same oil we used to fry the prawns) on the top of the pickled prawn.Oil should be stand in the top of the pickle(we r doing like that to avoid fermentation). Allow it to rest for a few days before eating ..After few days u can keep it in refrigerator . Enjoy yummy prawns pickle with rice.

Note

If u r using king prawns then cut it to 3 or 4 pieces.

Love

:)

Veena