

## **Goan-style Coconut Shrimp Curry** (Adapted from Suvir Saran and Hemant Mathur)

Serves 6-8

### **Ingredients:**

2 pounds wild-caught gulf shrimp  
1/2 tsp kosher salt plus 1/2 tsp  
1/4 tsp black pepper plus a 1/4 tsp  
1/8 tsp cayenne and/or Kashmiri red chili powder for more heat (this dish is not hot)  
Juice of two limes  
1/4 cup canola oil  
4 dried red chilies  
2 tsp garlic/ginger paste **or** 2 cloves garlic minced and 1 inch ginger, minced  
1 sweet, white onion, finely chopped  
2 tsp ground coriander  
1/2 tsp turmeric  
8-10 curry leaves (optional)  
1/2 cup unsweetened, shredded coconut  
28 ounce can diced tomatoes, with juice  
1 tbsp tamarind paste concentrate (available at Asian Markets)  
1/2 tsp medium curry powder  
1 can coconut milk  
1 cup chopped fresh cilantro



### **Method:**

1. Peel and clean shrimp. Place in a resealable freezer bag. Add 1/2 tsp salt, 1/4 tsp black pepper, cayenne and lime juice. Mix well. Put in refrigerator and marinate for a half hour but not longer. If you need more time for prep or waiting on guests, take the shrimp out of the marinade at this time so the citrus does not "cook" the shrimp.
2. In a saute pan over medium-high heat, combine oil and chilies and cook for about two minutes. add 1/4 tsp black pepper and cook for another minute. Add garlic/ginger paste, onion, and 1/2 tsp salt. Saute until onion is translucent, about 5 minutes. Add ground coriander, turmeric, shredded coconut and curry leaves. Continue sauteing for another minute until fragrant.
3. Reduce heat to medium low and add tomatoes and their juices and the tamarind paste. Stir, scraping sides and bottom of pot, for 1 minute. Increase heat to medium-high and simmer for 5 minutes, stirring often.
4. Stir in curry powder and cook for 1 minute. Add coconut milk, bring to a boil and add shrimp. Simmer until shrimp are opaque, about 2 to 3 minutes. Stir in cilantro.
5. Serve with basmati rice.