

## Coconut Curry Shrimp \*

2-in piece ginger, chopped	3 bay leaves
8 garlic cloves, chopped	2 tbsp ground cumin
4 onions, chopped	4 green chilies, slit lengthwise
1 cup vegetable oil	$\frac{3}{4}$ cup thick coconut milk
1 $\frac{3}{4}$ lb jumbo shrimp, peeled	5 green cardamom pods (no seeds), ground
1 tbsp turmeric	2 Tbsp ghee
1 tbsp salt	

- Blend ginger and garlic together in food processor until it becomes a paste. Remove and set aside.
- Repeat with the onions and  $\frac{1}{3}$  cup oil.
- Season shrimp with  $\frac{1}{2}$  tsp each of turmeric and salt. Heat 2 Tbsp of oil in a pan and sear shrimp quickly. Remove and set aside.
- Heat remaining oil in pan and add onion paste with bay leaves. Sauté on medium until light brown, stirring occasionally. Mix cumin, remaining turmeric, ginger paste and  $\frac{2}{3}$  c water. Then add to onion paste. Reduce heat to low and cook 5 minutes, stirring as needed. Add remaining salt, chilies and shrimp and cook a few more minutes.
- Add coconut mil, and simmer 2-3 minutes until shrimp are just cooked, adding water if necessary. Season as needed. Add ghee and sprinkle with cardamom powder.