

Mangalore Fried Shrimp (jhinga Mangaloree)

Total time: 40 minutes

Servings: 4

1 pound medium shrimp peeled and de-veined
1/2 t. cayenne pepper
1/4 t. turmeric
1/4 t. ground mustard
2 t. lemon juice
4 t. canola oil
1/2 t. cumin seeds or black mustard seeds
6 fresh or 10 frozen curry leaves, torn into pieces (optional)
3 T. finely chopped green onion
salt

1. Rinse the shrimp and pat them dry on paper towels. Put them in a bowl and sprinkle with the cayenne, turmeric, mustard and lemon juice. Stir gently to coat the shrimp evenly with the spices. Cover and refrigerate for 30 minutes.
2. When the shrimp have marinated, combine the oil, cumin seeds and curry leaves in a large wok or skillet over medium high heat. Cover, if using mustard seeds because the seeds will spatter and pop. Cook until the cumin darkens or you hear the mustard seeds crackle, 1-2 minutes.
3. Add the shrimp and cook 30 seconds, stirring often. Add the green onion and cook, stirring, until the shrimp turn pink all over, about 1-3 minutes. Sprinkle with salt to taste and serve hot.