

Wicked Good Mellow Shrimp Curry

I just wanted to drink the pan sauce!

The ingredient list may look a little long, but if you love curry this is what it takes with a little adapting here and there the curry was great a pretty boldly flavored one at that and certainly feel free to add all of the seasonings or a little here and there until you reach your happy curry spot

INGREDIENTS

1 pound-1+1/2 large-jumbo shrimp (mine 21-25 size)
2+1/2 tsp turmeric powder
1 tbsp malt vinegar
Pinch of salt for shrimp
1 tbsp vegetable oil
1/2 cup chopped celery heart, tender green ribs, and leaves
1/4 red onion, finely chopped
3 chopped Campari or Roma tomatoes
grind 3 -4 cloves garlic with a 2 1/2 piece of peeled fresh ginger root, (roughly cut), get it as smooth as you can and set aside in a small bowl.
14 ounces unsweetened coconut milk
1/4 cup water
2 teaspoons concentrated chicken stock
1 tablespoon tamarind paste or I didn't have tamarind paste so a suggested substitute of equal parts of fresh lime juice and light brown sugar stood in for the paste.
2 green or red chilies, slit lengthwise (I used one can hatch diced green chilies) test the peppers for heat
Salt to taste
fresh cilantro leaves for garnish
lime slices for garnish and a squeeze
*Optional garnish, a little unsweetened shredded coconut for each bowl

I used my spare coffee grinder dedicated to spices only:

1. finely grind 1/2 teaspoon peppercorn melange or black peppercorns, 1 tbsp coriander seeds, 1 tsp cumin seeds, set aside in a small bowl.
2. Next grind 3 -4 cloves garlic with a 2 1/2 piece of peeled fresh ginger root, (roughly cut), get it as smooth as you can and set aside in a small bowl.
3. 1 tablespoon tamarind paste or I didn't have tamarind paste so a suggested substitute of equal parts of fresh lime juice and light brown sugar stood in for the paste.
4. Season the shrimp with about a sprinkling of salt, 2+1/2 teaspoons of ground turmeric, and a tablespoon of malt vinegar. Set aside.

Sauté the onions and celery for about two minutes stirring, add the chopped tomato, stir in and sauté for another minute or two. Add the garlic/ginger paste (I used the entire amount, but you are welcome to add 1/2, taste and add more if you like), add the can of green chilies if using or add the green or red chilies. Stir in the ground spices and sauté for a minute or so push the mix to the edges of the pan, make sure the pan is hot and sauté the shrimp (about 30 seconds) stir all together and add in the tamarind paste or the suggested substitute, coconut milk, water...heat for 4 or so minutes (shrimp should be pink).

Serve hot with a cilantro lime seasoned Jasmine rice: My rice is 1 cup of Jasmine rice, 1 pod of concentrated chicken or vegetable stock, 1+1/4 cups of water, 2 tablespoons cilantro and a tablespoon of freshly chopped chives.