



Posted on 7 October 2012

by ewfood

Hyderabadi Grilled Jumbo Prawns



Ingredients

15 jumbo prawns
40g roasted chickpeas
50g chopped ginger
6g garam masala powder (a combination of cloves, cinnamon, cardamom and peppercorns)
3g chopped coriander
115g yellow mustard seeds
7g turmeric powder
7 green chillies
2 tsp red chilli flakes
50ml mustard oil
Juice of 1 lemon
Salt

Preparation

- 1 Clean, cut and de-vein the jumbo prawns – but ensure the shell is kept intact.
- 2 Combine the mustard seeds (half the measurement given in the ingredients), lemon juice and some salt.
- 3 Rub this marinade into the prawns well and leave for 15 minutes.
- 4 Put the roasted chickpeas in a blender and process into a fine powder. Keep aside.
- 5 Then add the rest of the mustard oil, yellow mustard seeds and green chillies and grind to a coarse paste in the processor.
- 6 Once done, put the above coarse paste in a bowl and incorporate the rest of the ingredients – the powdered chickpeas (done earlier), garam masala, red chilli flakes, garlic, ginger and coriander – and mix well.
- 7 Now you can apply this mixture to the prawns and allow it to marinate for around 45 minutes. Refrigerate the prawns if you are going to cook it later or if you just want to let it marinate longer.
- 8 When ready, place the prawns on the grill for around 12 minutes.

- 9 Squeeze some lime (once or twice) on the prawns while grilling.
- 10 Serve hot immediately with lemon wedges and red onions (pickled with vinegar and chillies).

Cooks Note

You can even fry these prawns instead of grilling them.
Squeeze some lime (once or twice) on the prawns while frying.
