

Goan Shrimp Curry (Samar Codi)

INDIA

This dish may well be the pride of what was once Portuguese Goa. The sauce is quite thin, which makes it all the better to savor with plain rice. Directions for peeling, deveining, and cleaning shrimp are on page 343.

SERVES 4

2 teaspoons whole coriander seeds
1 teaspoon whole cumin seeds
8 whole peppercorns
1 teaspoon cayenne pepper
1 tablespoon bright red paprika
½ teaspoon ground turmeric
2 teaspoons peeled and finely grated fresh ginger
4 cloves garlic, crushed to a pulp

2 tablespoons corn or peanut oil
1 medium onion, very finely chopped
14-ounce can coconut milk, well shaken
¾ teaspoon salt, or to taste
1 tablespoon thick tamarind paste (page 345) or lemon juice
1½ pounds raw, headless, shell-on, medium shrimp, peeled and deveined

Put the coriander seeds, cumin seeds, peppercorns, cayenne pepper, paprika, and turmeric in a clean coffee or spice grinder. Grind as finely as possible, then empty into a bowl. Add the ginger, garlic, and about 4 tablespoons of water, or enough to make a thick paste. Stir to mix and set aside.

Pour the oil into a large, nonstick, lidded frying pan or well-seasoned wok and set over medium-high heat. When the oil is hot, add the onion. Stir and fry until the onion is translucent. Add the spice paste. Stir and fry it for 2 minutes. Now add 1¼ cups of water and bring to a simmer. Cover, reduce the heat to medium-low, and simmer, vigorously, for 10 minutes. Add the coconut milk, salt, and tamarind paste. Mix well and bring to a simmer again. Add the shrimp and simmer gently, stirring frequently, until they turn opaque.

MADHUR JAFFREY
FROM CURRIES TO KEBABS

