

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Molotov Shrimp and Tomatoes

Similar to recipe in "Some Like It Hot" by Clifford A Wright

*This dish isn't Russian, it's Parsi. You know, those fun-loving Zoroastrians from Persia, the ones who fled to Mumbai 1200 years ago? They love it hot...*

*2 lb fresh shrimp, 8-10 count jumbos  
¼ cup fresh lime juice  
⅓ cup apple cider vinegar  
1 tsp fresh-ground cumin  
1 tsp ground turmeric  
½ tsp cayenne pepper  
4 tsp salt, divided  
2 lb fresh tomatoes*

*¼ cup vegetable oil  
1 tsp black mustard seed  
2 Tbsp minced fresh ginger  
1 Tbsp minced garlic  
1 cup minced white onion  
2 Tbsp dark brown sugar (palm sugar)  
3 Tbsp chopped fresh cilantro leaves  
2-3 habañeros or Thai chiles, minced*

Clean shrimp; remove heads and shells and devein. In a large glass bowl, combine lime juice, vinegar, cumin, turmeric, 3 Tbsp salt and cayenne; stir to combine. Add shrimp and marinate at room temperature for 30 minutes, stirring occasionally.

Meanwhile, blanch and peel the tomatoes. Quarter them and remove seeds, then chop coarsely and set aside.

Heat the oil in a large skillet over medium heat until it just begins to shimmer. Add mustard seeds and stir, then immediately add ginger, garlic, onion and salt. Sauté, with occasional stirring, until onions are light gold in color and soft, about 8 minutes. Add tomatoes and cook, stirring, for another 4-5 minutes. Add the chiles and cook for 1 minute. Fish out the shrimp from the marinade (Get it? Fish??) and add to the skillet. Stir until shrimp are well coated in sauce, then cook until shrimp are quite firm and cooked, about 8-10 minutes. (Remember: Jumbo shrimp take longer to cook through than smaller shrimp.) Serve immediately with Rice Pilaf or similar.

Yield: About four servings

Preparation time: 40 minutes, including marinating time

Cooking time: 20 minutes or so

