

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Chile Shrimp

Inspired by recipe in "660 Curries" by Raghavan Iyer

*A mouth-watering, tongue-blistering, eye-watering hot, but extremely satisfying, creamy curry. Use fewer chiles, if you have to...*

*1 lb large shrimp*

*2 medium green bell peppers*

*6 Thai or Serrano chiles*

*1 tsp ground turmeric*

*1 tsp kosher salt*

*2 Tbsp mustard oil*

*3 tsp Asian Five-Spice blend*

*½ tsp minced garlic*

*½ cup unsweetened coconut milk*

*minced cilantro, for garnish*

Clean the shrimp by shelling and deveining, but leave the tails on (as handles, you see). Sprinkle shrimp with turmeric and salt and toss in a bowl to coat. Cover and refrigerate for 30 minutes. Stem and seed the bells, and cut into 1-inch size pieces. Stem the chiles and cut across into ¼-inch rounds; don't remove seeds!

Heat oil in a large, deep skillet over medium-high heat. Sprinkle the Five-Spice in and cook for a few seconds. Add peppers and chiles and stir-fry until they acquire brown patches, about 5-6 minutes.

Add shrimp and stir-fry for 1-2 minutes. Add coconut milk and reduce heat to medium-low. Simmer until the shrimp curl and are salmon-orange in color, 2-3 minutes. Remove from heat, garnish and serve.

Yield: Four to six servings

Preparation time: 20 minutes

Cooking time: 12 minutes

