



Garlic Prawns with Sauce & Mustard

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 teaspoon salt - 2 tablespoon chopped garlic leaves - 20 cloves garlic (ground to a paste) - 1/2 cup coarsely chopped onions - 1/4 cup oil For the Sauce, mix together: - 2 tablespoon cornflour, blended in water - 1 teaspoon salt - 1/4 cup vinegar - 1 teaspoon soybean sauce - 2 tablespoon mustard - 1 tablespoon sugar - 1/2 cup water - 1/2 teaspoon ajinomoto (mono-sodium glutamate) - 250 gm cleaned prawns For marinating the prawns: - 1 tablespoon lemon juice

Instructions

Another all-time favorite appetizer of mine, Garlic prawns served in sauce and mustard happens to be a really simple recipe. Oh by the way, ajinomoto is an optional ingredient, a Japanese flavor enhancer to be specific. If taken in quantities higher than the ones mentioned in a particular recipe, it can be harmful. 1. Wash the prawns and leave them in a colander to drain. 2. Add the garlic paste to the prawns and mix well. Marinate this in a cool place for at least half an hour. 3. In a wok heat the oil and add all the prawns and turn around over high heat for about 1 minute or till slightly brown. 4. Now lift these prawns out of the wok and keep aside. To the same wok add the chopped leaves and onion. 5. Saute over high heat till the onions are transparent. 6. Add the sauce ingredients, bring to a boil, stirring all the time and then simmer for about a minute. 7. Add the prawns, let them heat through and serve.