

## Fish/Shrimp Curry

A: 2T peanut oil  
1 onion, chopped  
3c garlic, minced  
2" ginger, peeled and minced

B: 2T curry powder  
1t red pepper flake

C: 2C coconut milk (one can)

D: 2/3# shrimp, shelled raw  
Salt and pepper to taste

1. Saute (A) over medium heat in saucepan until onion is translucent.
2. Add (B), cook for one minute more. Add (C) and cook over low heat, stirring, and reduce to thick sauce.
3. Add (D), cook until shrimp is done. Serve over rice.

Servings: 4

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*From the kitchen of David and Jennifer Deaven*