

Coriander and Mint Chutney

2 cups coriander leaves
2 cups mint leaves
1 cup mango pulp (available at market)
½ inch piece of ginger
5-6 green chilies
½ cup lime juice
Salt to taste

Put all of above items in a food processor, puree until smooth. Add very little water if you need.

Shrimp Moilee

Shrimp in coconut curry

12 shrimp (13/15 count)
¼ teaspoon hing/asafetida
2 tablespoons vegetable oil
½ teaspoon black mustard seeds
2 whole dried Kashmiri chilies
8 fresh curry leaves
1 large red onion, finely chopped
1 teaspoon grated fresh gingerroot
Salt, to taste
1 teaspoon sambar powder/curry powder
1 (14-ounce) can coconut milk
½ teaspoon turmeric powder

1. In a large skillet, heat the vegetable oil. Add the mustard seeds, whole red chili and hing. As soon as they begin to sputter, add the curry leaves, onion and ginger; sauté until the onions are golden brown.

2. Reduce heat. Add the salt, turmeric powder and sambar masala; sauté for one minute. Add the coconut milk and simmer for a few minutes.

3. Reduce heat, add shrimp and cook until just done.