

# Oedang Kari

(Shrimp Curry)

Serves 4-6

## Metric

500 gm medium shrimp, peeled  
1 medium onion, finely chopped  
2 cloves garlic, chopped  
1 small chilli pepper  
1 tsp turmeric  
½ tsp cumin  
1 tsp powdered lemongrass  
½ tsp fermented shrimp paste  
Salt  
1 T coconut oil  
500 cl coconut milk

## US

1 lb medium shrimp, peeled  
1 medium onion, finely chopped  
2 cloves garlic, chopped  
1 small chilli pepper  
1 tsp turmeric  
½ tsp cumin  
1 tsp powdered lemongrass  
½ tsp fermented shrimp paste  
Salt  
1 T coconut oil  
2¼ cups coconut milk

1. Crush the onions, garlic chilli pepper, turmeric, cumin, lemon grass, salt and fermented shrimp paste into a fine paste.
2. Heat the oil in a wok and sauté the paste briefly.
3. Add the coconut milk.
4. Just before serving, add the shrimp and cook for about 3 minutes.
5. Serve