

WORLD FOOD & MUSIC CELEBRATION!

Indian Butter Shrimp

Chef Chris Caes, Wakonda Club

Ingredients

8 oz tomato sauce
1-inch fresh ginger, peeled and grated
8 oz coconut milk
1 teaspoon garam masala
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon sugar
1 jalapeno, seeded and finely chopped
 $\frac{1}{4}$ teaspoon cayenne pepper
1 tablespoon chopped cilantro
4 teaspoon lemon juice
1 teaspoon cumin seeds, roasted and ground
4 oz unsalted butter
14 oz raw shrimp, 21-25 or more

Instructions

1. To make sauce, combine all ingredients except for the unsalted butter and shrimp in a bowl and mix well. Set aside.
2. Add butter to sauté pan and melt over medium heat. Add sauce to the pan and stir to incorporate the butter. Bring to a simmer. Add the shrimp and continue to simmer until cooked through.