

Shrimps Indiana

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Typ: Vorspeise

Quelle: Gitte?

Bemerkungen:

Zutaten:

- 1/2 kg large unpeeled shrimps
- 3-4 tblsp oil
- salt, pepper
- 100 ml dry sherry
- 1 tblsp curry
- 1-2 garlic cloves
- 1/4 L cream
- 6-8 tomatoes
- red pepper
- a drop of tabasco sauce
- 1/2 "iceberg" lettuce
- rice
- white wine / beer

Rezept:

1. Peel the shrimps.
2. Stir fry quickly in hot oil and add salt and pepper.
3. Pour sherry over and flambe. Let the flames die out.
4. Add curry and squeezed garlic cloves. Mix well.
5. Add the cream.
6. Cut the tomatoes into 8 pieces and add together with finely sliced red pepper. Leave to draw for about 3 min.
7. Add salt, pepper, curry and tabasco sauce to taste and mix in the finely cut lettuce.

Enjoy with rice and a cool glass of white wine or beer! 60