

Artists Cooking
Allen Loyd

Shrimp Curry

1 Onion chopped
2 garlic cloves smashed
½ stick unsalted butter
4 TBS Curry powder
½ Tsp Ground Ginger
½ Tsp Ground Cardamon
1/4 Tsp Cinnamon
1/4 Tsp Tumeric
½ Tsp pure red chili powder
1 TBS all purpose flour
½ Cup Heavy Cream
1 Cup well stirred can Coconut Milk
2 Cups Chicken, seafood or Veggie Broth
2 Tsp grated lime zest
2 Lbs large shrimp deveined
2 TBS fresh lime juice
Salt and Pepper

Accompaniment: Cooked rice, mango chutney, raisin, salted roasted peanuts, chopped candied ginger, toasted sesame seeds

Cook onion and garlic in butter in heavy 5 quart pot over medium heat, stirring until onion is softened about 4 minutes.

Add the spices and flour and stir constantly for 1 minute.

Wisk in cream coconut milk, lime zest and broth, and bring just to a boil.

Turn down heat and simmer stirring constantly until it starts to thicken, about 2 minutes. Add the shrimp and simmer, stirring until shrimp turn pink and are cooked through about 4 minutes.

Stir in lime juice and salt and pepper to taste.

Serve over rice topped with garnishes and mango chutney on the side.