



Curry Powder



Curry powder, mentioned in ancient texts and considered to offer widespread health benefits, remains a popular seasoning today. Used to create savory, golden soups, stews, and other dishes around the world, it is comprised largely of four spices: coriander, cumin, fenugreek, and turmeric. However, nearly 30 additional ingredients appear in countless curry powder formulations that vary in flavor from hot to mild.

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680898 6/16 oz.

Coconut Curry Shrimp

Recipe - Claire Robinson, 2010

Ingredients

- 1 (14-ounce) can unsweetened coconut milk (not low-fat)
- 1 tablespoon fresh lime juice
- 1 tablespoon curry powder
- 2 teaspoons minced ginger
- Salt and freshly ground black pepper
- 1 pound large shrimp, peeled and deveined
- Lime wedges, for serving

Directions

In a large pot, whisk together the coconut milk, lime juice, curry powder and ginger. Slowly bring to a low boil over low heat. Simmer until slightly reduced and thickened, about 7 to 10 minutes. Taste for seasoning and add salt and/or pepper, if needed. Add the shrimp and simmer, covered, until the shrimp are fully cooked, about 12 to 15 minutes. Transfer the curry to a serving bowl and serve with lime wedges. Serves 6.

