

Shrimp Curry

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Don't be fooled into believing that curry is a difficult dish to master; while it has many dried spices in the mix, it's little more than a simple sauté. Try it once, and you'll see how easy the delicious dish is to perfect. Makes 4 servings.

Ingredients:

- 3 tablespoons olive oil
- 1 large onion, chopped
- 1 one-inch cinnamon stick
- 6 green cardamom pods
- 6 cloves
- 1 bay leaf
- 2 green chilies, chopped
- 1 teaspoon minced ginger root
- 1 teaspoon minced garlic
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon salt
- 1 green pepper, chopped into ½-inch pieces
- 1 ½ cups canned tomatoes, crushed
- 1 pound large shrimp, peeled and deveined
- 2 sprigs fresh cilantro, chopped

Directions:

1. Heat oil over medium in a large skillet. Add onion and cook until tender, 4 to 5 minutes. Add cinnamon, cardamom, cloves, and bay leaf; cook an additional minute. Add chilies, ginger, garlic, cumin, coriander, and salt; cook additional 30 seconds.
2. Add green pepper and tomatoes, then bring to a boil over high heat. Add shrimp, lower to a simmer, and cook 15 minutes, covered.
3. Sprinkle with cilantro and serve.