

NUTTY SHRIMP CURRY

(adapted from 660 Curries)

¼ cup distilled white vinegar
1 tablespoon coriander seeds, ground
1 teaspoon cumin seeds, ground
½ teaspoon cayenne pepper
¼ teaspoon ground turmeric
1 teaspoon kosher salt
⅓ cup raw cashew nuts, ground to a powder
1 pound large shrimp, peeled and deveined
2 tablespoons grape seed oil
water
finely chopped fresh cilantro leaves

Combine the vinegar, coriander, cumin, cayenne, salt, turmeric, and cashews in a small bowl, and stir to make a smooth paste. Pour this over the shrimp, toss well to coat the shellfish with the marinade. Refrigerate, covered, for about 15 minutes.

Heat the oil in a non-stick skillet over medium-high heat. Add the shrimp, arranging them in a single layer and reserving the residual marinade in the bowl. Sear the shrimp on each side, not more than 1 minute per side, so it does not get over-cooked. Pour in the residual marinade and stir once or twice. Lower the heat to medium, add a bit of water, and simmer until the sauce is reduced, about 5 minutes.