

STEAMED SHRIMP WITH MUSTARD SEEDS & GRATED COCONUT - served with Plain Basmati Rice

You will need to adjust the steaming time slightly depending on the variety and size of shrimp you use. I usually buy Key West Pink Shrimp or Argentinian Red Shrimp, which cook faster, and other times use Rock Shrimp or Wild Blue Shrimp.

16 oz uncooked shrimp or tiger prawns, peeled and deveined
1 1/2 teaspoons brown mustard seeds, slightly crushed
1 1/2 teaspoons yellow mustard seeds, slightly crushed
1 large red onion, finely chopped
3 tablespoons unsweetened desiccated coconut
4-to-6 hot green or red chilies, left whole or sliced in half
4 tablespoons mustard oil
1/2 teaspoon cayenne pepper
1/2 teaspoon ground turmeric
1/2 teaspoon Himalayan pink salt
1/2 teaspoon granulated white sugar

for rice:

2 cups long-grain aged aromatic Basmati rice
2 2/3 cups water
1/2-to-3/4 teaspoon sea salt
1 tablespoon safflower oil
a few drops of lemon juice

Prepare shrimp. Put all the ingredients into a large bowl, mix well, cover and set aside in the fridge for 3-to-6 hours.

Cook shrimp. Set up a steamer and steam marinated shrimp for 10-to-20 min until they turn opaque; stirring once half-way through the process.

* If you do not have a steamer, put all the ingredients into a heat-resistant bowl. Put bowl in a pan of boiling water half-way its sides, cover, and steam over medium heat for 10-to-15 min, stirring half-way through the process.

* Alternatively, put contents into a microwave-safe bowl covered with a lid and cook in the microwave for more or less 8 minutes, stirring half-way through the process. Or, bake covered, in a preheated 350F oven for 10 minutes, give it a stir, and continue baking covered for another 10 minutes or less until shrimp turn opaque.

Prepare rice. Wash the grains in 3-to-5 changes of cold water until the water runs clear; drain. Cover with plenty water, add some sea salt and set aside for 30 minutes. Drain one more.

Cook basmati rice. In a heavy-bottomed saucepan, add water, salt, oil, lemon juice and rice and bring to a boil on medium heat. Once it starts to bubble, stir once, cover tightly and simmer on low, untouched, for exactly 20 minutes. Turn off heat, do not remove lid, and let sit for 10 minutes. Gently fluff with fork to separate rice, cover with a kitchen towel and put the lid back on and let rest for another 10-to-15 minutes. Fluff once more and serve.