



Prawn Curry



Prawn curry is delicious and not very difficult to cook. You should try it. First you should make the marinade. For this you will need some special spices. You need a teaspoon of ground turmeric, two tablespoons of ground coriander, a few pieces of cardamom, a little black pepper, some ginger sliced into thin circles, four pieces of garlic, three red chilies, a tablespoon of tomato paste and a tablespoon of water.

Some of these are sometimes difficult to get from the supermarket. If you can't get them, you could use some good curry powder instead. Mix it with some water and put the prawns in that. It's not as good, but it still tastes fine.

To make the marinade, fry the turmeric, coriander, cardamom and pepper until they begin to smoke. Then put them in with other ingredients and mix them all together.

Now you can add about one kilogram of fresh uncooked prawns. If you buy whole prawns, you should take the heads, tails, and skins off the prawns before you put them in the marinade.

Leave the prawns in the marinade for one night. If you are in a hurry because you have people coming to dinner that evening, one hour is enough, but all night is better.

The next day you should put half a cup of water in a pan and boil it. When it is boiling, add two large white onions, sliced very thin. Cook this for about ten minutes. Then add the prawns and the marinade and cook for another ten minutes.

You can serve this with rice and pieces of lemon. It's delicious.



Choose the similar meaning to match with the underlined words.

1. He cut the carrot into very thin circles.

- a. damaged
- b. mixed
- c. sliced
- d. tasted

2. We need to buy more crushed black pepper.

- a. funny
- b. grind
- c. boiled
- d. smoking

3. Put one entire chicken into a pot of boiling water

- a. enough
- b. fried
- c. rest
- d. whole





Understanding the passage

Choose the best answer.

1. For the best prawns curry, when should you start making it?

a. thirsty minutes

b. one hour before

c. two hours before

d. the day before

2. If you can't find coriander in the store, what should you do?

a. buy curry powder

b. make another dish

c. put in more turmeric

d. use more prawns

3. Which of these is NOT in the curry?

a. chilies

b. ginger

c. onions

d. potatoes

4. A "marinade" is a kind of sauce you _____.

a. buy in a bakery

b. put on food when you serve it.

c. put on bread

d. put meat in before you cook it.



Summarize the passage

Choose the word to fill in the passage.

delicious

instead

like

recipe

sliced



Here is a _____ for prawn curry. You can make the curry with things _____ turmeric, coriander, cardamom, pepper, ginger, garlic, chilies and tomato paste. Or you can just use curry powder _____. You should marinate the prawns in the curry paste all night and then cook them with some ____ onions. Serve the curry with rice for a _____ meal.