

CURRY SHRIMP & SCALLOPS

By Noel Wheeler
04/02/06

Ingredients:

3 Table Spoons of curry
1 Tea spoon of cumin
1 Teaspoon of Thyme
1 Teaspoon of salt
2 Cloves of garlic
1 Stick of celery - Chopped
1 Tomato
1 Onion
1 Potato
1 Lb of Shrimp
1 Lb of Scallops
1-2 Cups of Water or Stock as needed

METHOD

Clean shrimp and Scallops
Peel potato
Add oil to pot and heat
Cut up garlic and sauté in pot
Remove when dark brown
Add onion, tomato and celery
Sauté until caramel brown
Add 1-2 cups of water or stock
Add curry and other spices
Add potato after dicing
Cook until tender
Add shrimp scallops
Cook 5-10 minutes
Season to taste.