

PRAWN BYDAGI

	Ingredients	Quantity
1.	Cleaned Prawns with tail	12 nos
2.	Chilli Paste	50 gms
3.	Crushed Black Pepper	20 gms
4.	Garlic paste	15 gms
5.	Salt	To taste
6.	Chopped Coriander leaves	10 gms

Method:-

1. Mix the chilli paste, crushed pepper, garlic paste, salt and chopped coriander leaves.
2. Marinate the prawns with this mixture. Leave it in a cool place for 2 hrs.
3. Cook on a char grill.

