

SHRIMP IN COCONUT MILK

“Otherwise called kaddon uhang (kaw-don uw-hang), is an absolute favorite shrimp dish. Enriched with a coconut milk soup base, green beans and tomatoes, it is perfect with a bowl of hot, white rice. My mother-in-law sprinkles flour over the mix to make this dish wonderfully thick!”

INGREDIENTS / DIRECTIONS

Set 1

1 med. onion, chopped
1 ½ lbs. green beans, halved
lengthwise and crosswise
4 T. butter
4 T. flour
2 c. hot water

Set 2

2 lbs. raw shrimp
with shells on
1 ¾ t. salt
1 t. garlic powder

Set 3

1 - 13.5 oz can thick
coconut milk
½ c. diced, canned
tomatoes

Tools: large pot

1. Using a large pot, sauté onions and beans in butter.
2. Sprinkle flour into pot. Stir quickly. Immediately add hot water and continue to stir.
3. Mix salt and pepper together.
4. Add shrimp, salt, and garlic powder. Cook till shrimp is pink and mixture is bubbly.
5. Add coconut milk and diced tomatoes; stir to combine.
6. Reduce to a lower heat and cook for 10 more minutes.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.