

Curry Buttermilk Marinade for Shrimp

Animal Kingdom Lodge

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Ingredients

-  1 cup buttermilk
-  1/4 pound plain yogurt
-  Kosher salt to taste
-  1/2 tsp. whole cumin seeds, toasted
-  1/4 tsp. ground cumin
-  1/2 tsp. ground coriander
-  1/2 tsp. ground turmeric
-  1 tsp. madras curry powder
-  1/8 cup lemon juice, fresh-squeezed
-  1/2 tsp. garlic, minced
-  1/2 tsp. pickled ginger, minced
-  1/2 cup sagh dhal



Directions

1. Mix all the ingredients thoroughly and chill until ready to marinate the shrimp.

