

Hot Dry Meat Curry



Ingredients:

2 tbsp vegetable oil
1 large finely sliced onion
1 piece 5cm/2" long crushed fresh ginger
4 cloves crushed garlic
6-8 curry leaves
3 tbsp extra hot curry paste
3 tsp chilli powder
1 tsp turmeric, salt to taste
900g/2lb cubed lean lamb
175ml/6 fl oz/.75 cup thick coconut milk
Chopped tomato and coriander (cilantro) leaves to garnish

Method:

Heat the oil in a large saucepan and fry the sliced onion, ginger, garlic and curry leaves until the onion is soft, stirring occasionally. Stir in the curry paste, chilli, five-spice powder, turmeric and salt and cook for a few moments, stirring frequently. Add the meat and stir well over a medium heat to seal and evenly brown the meat pieces. Keep stirring until the oil separates. Cover and cook for about 20 minutes. Add the coconut milk, mix well and simmer until the meat is cooked. Towards the end of cooking, uncover the pan to reduce the excess liquid. Garnish and serve hot.

This dish is nearly as hot as Phaal (India's hottest curry) but the spices can still be distinguished above the chilli.

Your Notes



You've got **GREAT** taste!

www.AlbertaLamb.ca