

JAPANESE CURRY

Ingredients:

2-3 lbs beef, chicken, lamb, or shrimp

2 ½ lbs onions + any other vegetables you like, such as carrots, celery, or bell pepper

4 tbsp cooking oil

6 cups water

1 box S&B Golden Curry Sauce mix (can be found at Cville Oriental on Rt. 29 North; an alternative brand is Vermont Curry)

Served with white or jasmine rice or noodles



Directions:

1. Cut choice of meat into cubes.
2. Chop onions finely and prepare all other vegetables.
3. Stir-fry the meat and onions in oil or butter in a large skillet until onions are lightly browned – approximately 3 minutes.
4. Add other vegetables.
5. Add water and bring to a boil. Then reduce heat, cover, and simmer until meat is tender – approximately 15 minutes. Remove from heat.
6. Break curry sauce mix into pieces and add them to the skillet. Stir until completely melted. Simmer for 5 minutes, stirring constantly.
7. Serve hot over rice or noodles.