

Lamb Curry

line #	qty	units	ingredients	notes
1	2-3	#	meat	Lamb, beef, chicken, pork, deer - your choice. Adjust amoun as desired.
2	2	ea	persimons	
3	2-4	TBLS	butter	
4	1	ea	onion	
5	2	ea	Indian green mellon	goto an Indian store. The recipe does not NEED this, but it is nice.
6	1	bulb	garlic	you can use store bought mince onions in a jar
7	1	tsp	black pepper	
8	1	hand	curry leaves	this is a handful
9	3	TBLS	ginger juice	you may have to juice your own
10	2	TBLS	Billy Goat Mountain blend # 12	this is about 1/8 cup
11	2	TBLS	Billy Goat Mountain blend Zesty	this is about 1/8 cup
12	2	cups	rice	your choice of rice

- 1 cook the rice and get it ready.
- 2 Use food processor for a few seconds to chop oinions and garlic.
- 3 open melon and remove seeds. You can leave the rough outer coating or peel it as you desire.
- 4 put large pan on very low heat. Add butter, then onion, garlic and saute them while occassionally stirring
- 5 cut meat into bite sized pieces
- 6 drag fingers over curry leave against their growth to remove them from stem
- 7 after butter, onion and garlic have sauted a while, then add the meat and increase heat to cook the meat. Stir occassionally after the meat is cooked, then add the persimons, melon, black pepper, BGM Zesty and BGM #12, and ginger juice
- 1 enjoy

Contributed by ... Rocky Carpenter

approximate serving size = 4 - 8 people

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