

## **BEEF CURRY RECIPE**

### **Ingredients:**

1. 1.5 lbs. of beef cut into 1.5" cubes
2. 3/4 cups of corn oil (you can replace with the oil you use regularly)
3. 1 large onion
4. 2 scallions (green onions)
5. 1 table spoon of fresh ginger sliced thin
6. 3 cloves of garlic sliced thin
7. 1 table spoon coriander paste
8. 1 cup tomato sauce
9. 1/2 a cup yogurt
10. 1 tea spoon salt
11. 1 table spoon paprika
12. 1 tea spoon ground cumin
13. 1 tea spoon ground coriander
14. 1/2 a tea spoon turmeric
15. 1/2 a cup fresh cut mint
16. 2 whole chillies
17. Water
18. 1.5 mugs of basmati rice

### **Method:**

First put basmati rice in a pot and wash it 3-4 times till most of the starch is removed. Then add to it 3 mugs of water and put it to boil on high heat. Add half a tea spoon of salt and half of 3/4 cups of oil in the pot with rice. Let it boil until most of the water is reduced to the level of the surface of the rice and bubbles are seen. At this point cover the pot with a lid and reduce the temperature to low. Let it sit for about 10 to 12 minutes. Rice will now be ready to eat.

Now take a good size pot and put the rest of the oil in it. Heat it on high temperature. When the oil is hot put the chopped onion in it and fry it till it becomes brown. Keep stirring it so the onion is cooked equally all over. At this time put sliced ginger and garlic and roast it for about a minute. You will get the nice aroma of ginger and garlic. Now put the beef in the pot and start stirring till the beef is mixed thoroughly with onion, ginger and garlic. Reduce the temperature to medium low.

Add coriander paste, tomato sauce and yogurt to the beef and mix it well. Add ground cumin and coriander along with turmeric and paprika. Put about 2 cups of water and cover the pot with a lid and let it cook for about 10 minutes.

After 10 minutes open the lid and add half a tea spoon of salt, chopped scallions and two chillies in the pot and stir it well. Now turn the heat to low and let it cook for 20 minutes. When the time is up, turn the stove off and open the lid. Check the beef as to how soft it is cooked. Most of the water will have been reduced and would have turned into nice delicious curry. Add fresh mint to the curry.

Take your basmati rice in a plate and put beef curry on top and enjoy the meal.

**GOOD LUCK**