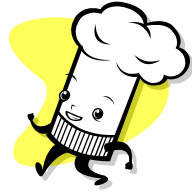


# Lamb Curry

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*This mouthwatering curry dish is perfect for family dinners or for any holiday party. Pour over cooked hot rice and enjoy!*



## **Ingredients:**

- 1 large onion, chopped (about ½ cup)
- ½ small green pepper, chopped (about ½ cup)
- 1 small stalk celery, chopped (about ¼ cup)
- 1 apple, thinly sliced (any variety works)
- ¼ cup butter or margarine
- ¼ cup all-purpose flour
- 1 to 2 teaspoons curry powder
- ¼ to ½ teaspoon salt
- 2 cups chicken broth
- 2 cups cubed cooked lamb stew
- 3 cups cooked rice
- ½ cup chopped peanuts

## **Directions:**

Cook and stir onion, green pepper, celery and apple in butter until onion is tender. Blend in flour, curry powder and salt. Cook over low heat, stirring constantly, until mixture is hot and bubbly; remove from heat. Stir in broth gradually. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in lamb. Heat, stirring occasionally, until hot, about 10 minutes. Spoon onto hot rice. Serve with peanuts to sprinkled over top.

## **Tips & Tricks:**

This dish can be enjoyed with stew meat, leftover leg of lamb or shoulder roast. After cooking, Lamb Curry can be covered and frozen no longer than 4 months.