

•• KASHMIRI CURRY SAUCE ••



Inspired by the flavors of India, this thick flavorful sauce is simple to prepare and perfect for stir-fries, rice and as a dip for naan bread.

Cook Time: 40 minutes

Ingredients

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| 2 small or 1 large onion, diced | ½ tsp. turmeric |
| 1" piece fresh ginger, minced | ¾ tsp. salt |
| 2 garlic cloves, minced | 2 tsp. red chili powder |
| 2 tsp. cilantro, minced | 2 bay leaves |
| 1 14-oz. can diced tomatoes | ½ tsp. garam masala |
| 1 14.5-oz. can full fat coconut milk | 2 tsp. coriander |
| | 2 tsp. curry powder |

Instructions

1. In a large sauce pan, sauté diced onion in a little water or veggie stock until translucent, about 5 minutes.
2. Add garlic and ginger and sauté until fragrant, about 1 minute.
3. Add remaining ingredients, bring to a boil and simmer for 30 minutes to combine flavors.

Recipe Notes

This sauce freezes well. Just be sure to let it cool completely before freezing. It also tastes best a day or two after you make it, so it's a perfect make-ahead ingredient for a meal.

If preferred, you may finely dice the tomatoes.