## DAD'S LEGENDARY CURRY

The perfect curry for your legendary dad - a rich and satisfying dish that contains all the things that dads like - beef, beer and chilli! Whether he sits back and lets you cook it for him or gets in the kitchen and cooks it up himself, it's a fantastic meal for all the family to share!

Prep 20 mins	Cook 2 hrs 30 mins
Heat	Serves
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1111	with sides

800g diced **stewing beef**2 medium **red onions** roughly chopped
4 **cloves of garlic** - roughly
chopped

Fresh ginger - roughly chopped to make 1 tbsp 1-2 green chillies - thinly sliced 25g bunch of coriander roughly chopped 25g butter 2 tbsp tomato puree

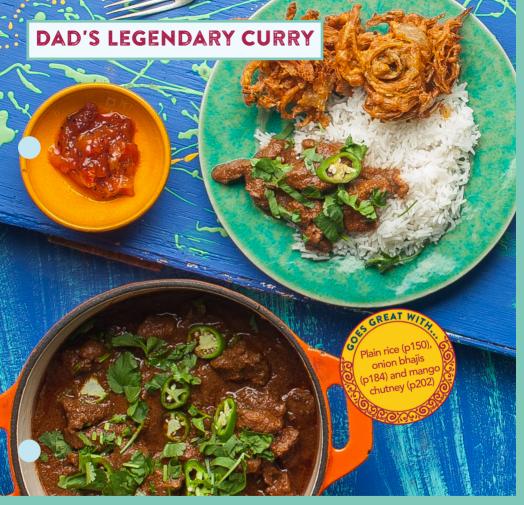
330ml beer (any type is

1 tbsp sugar

fine!)



- Fry the onion, garlic and ginger in 2 tbsp oil for 15 minutes or until soft, brown and sticky
- Mix the beef with the beer, 3 tsp <u>METHI</u> <u>BLEND</u>, 1 tsp <u>MIRCHI BLEND</u> and ½ tsp salt
- Blend the browned onion mixture with the sugar, 1 tsp MIRCHI BLEND, 1 tsp HALDI BLEND, the tomato puree and ½ tsp salt to a smooth paste (adding a splash of water if necessary)
- Fry the paste in 1 tbsp oil and the butter for 5 minutes or until all the liquid has evaporated and the paste is beginning to brown and stick to the bottom of the pan
- Stir in the beef (including all the beer marinade) then cover and cook for 2 hours or until the beef is tender and the sauce is rich and thick (it may take a bit longer supermarket beef can be very tough!)
- Sprinkle the green chilli and coriander over the curry to serve





**ALSO WORKS A TREAT WITH...** 

Diced lamb

## **RAISE YOUR GAME BY...**

Buying dad a selection of craft beers to drink on the side!





