

# 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**  
4  
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**

1 tbsp **sugar**

330ml **beer** (any type is  
fine!)

3 tsp



**METHI BLEND**

2 tsp



**MIRCHI BLEND**

1 tsp



**HALDI BLEND**

1

Fry the onion, garlic and ginger in 2 tbsp oil for 15 minutes or until soft, brown and sticky

2

Mix the beef with the beer, 3 tsp **METHI BLEND**, 1 tsp **MIRCHI BLEND** and ½ tsp salt

3

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)

4

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

5

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!)

6

Sprinkle the green chilli and coriander over the curry to serve

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GOES GREAT WITH...

Plain rice (p150),  
onion bhajis  
(p184) and mango  
chutney (p202)

EXTRAS  
#14

ALSO WORKS A TREAT WITH...

- Diced lamb

RAISE YOUR GAME BY...

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



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