



Indonesian Curry

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Ingredients

5 tbsp butter 1 cup chopped onion 2 apples, peeled and chopped 4 tbsp flour 2 tsp
curry powder 2 cans beef consomme 1 cup water 2 tsp lemon juice 2 cups diced meat

Instructions

Saute onion and apple together in a deep skillet until tender, using 2 tbsp of the butter. Then add the rest of the butter, sift flour and curry powder on top and stir until it is comfortably integrated. Then add consomme, water, lemon juice, and meat. Simmer it all for 30-60 minutes while you cook the rice to serve it on.