



Japanese Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

When it comes to the vegetables and meat, put any desire you think is nice.

- Onion, cut into bite size pieces
- Carrot, peeled and cut into pieces
- Chick peas (I use from can)
- Potato, peeled and cut into bite sized pieces
- 1 Tablespoon minced Garlic
- Any meat you like (seafood, pork, beef, chicken etc.)
- Salt + Pepper
- Vegetable Oil
- 2 Cups of Water

Curry "Roux":

- 2 Tablespoons of Butter
 - 1 Onion that is sliced into thin thin pieces.
 - 1 Tablespoon of Grated Ginger
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- 1 Tablespoon of Grated Garlic
 - 2 Tablespoons of flour
 - 1 Tablespoon of Curry powder
 - 2 1/2 Cups of Bouillon (Chicken or Beef work fine, I use beef.)
 - 1/2 Teaspoon of Garam Masala

Instructions

This is Japanese style curry I make a lot at home. The addition of chickpeas are inspired by my Korean friend who got me "instant-curry" (the one where you microwave) and to my delight I found chickpeas in them of some sort. It was delicious. If you want to make easy curry just omit the curry roux recipe and use an instant one you find at the grocery store (Glico, S&B, etc.)

1. Depending on how you like your meat you may tenderize it. After that is done, heat your skillet with vegetable oil as well.
2. Add the meat and vegetables. Season with S&P if you wish.
3. Cook the ingredients till the meat isn't pink anymore and if the onion is slightly translucent.
4. Transfer this mix to a pot, adding the water. Boil for a few minutes then lower it to low-medium heat. Simmer until the meat is tender or to your satisfaction.
5. Add the curry roux afterwards. If you're using pre-packaged, break the pieces in and stir it in well until the mixture gets thick and curry-like. With the homemade mixture, stir it in the pot and let it mix with the water. It will thicken.
6. Serve with noodles or rice!

Omit these following steps if you're cooking with curry roux pre-prepared.

1. In another skillet, put your tablespoon of butter in it. Add the onions slices and saute them on a low setting heat until they're slightly browned. Add the garlic and ginger and continue to saute.
 2. With the other tablespoon of butter, heat it in a pot and add flour. Mix with low heat.
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3. In the pot, add the curry powder next then little amounts of the bouillons bit by bit. Stir.
 4. Add the butter-onion mix into the pot. Simmer for a bit THEN add the garam-masala.