

WEST AFRICAN CURRY

Description: *This recipe is a huge family tradition for us. We even served it at Sarah and Solo's (from Our Tribe of Many YouTube channel) wedding reception. It really is very easy to create and it will reward you and your guests with an explosion of flavor. Don't be afraid to make this because you think of curry as spicy or hot. It doesn't have to be! You can adjust to your own taste - and certainly don't be afraid to experiment with your own list of 'gadges.' That's the beauty of this recipe - you can adjust to make it your own family tradition.*

SOURCE: THE PAPA'S KITCHEN

YOUR RATING: ☆☆☆☆

PREP TIME: 30 Minutes

TOTAL TIME: 60 Minutes

COOK TIME: 45 Minutes

SERVES: 16



INGREDIENTS

- 2 (4-5 pound) chickens, cut up
- 2 quarts of water
- 2 tablespoons of kosher salt
- 2 white onions sliced
- 4 stalks of celery
- 10 tablespoons of salted butter
- 3 cups of sliced white onions
- 2 apples, pared and sliced about 1/4 inch thick
- 6 tablespoons of all-purpose flour
- 6 tablespoons curry powder (I use Simba Mbili Curry)
- 2 tablespoons heavy cream
- Various Gadges - see possible list below
- White fluffy or sticky rice
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INSTRUCTIONS

Boil chicken, reserve at least 3 to 4 cups of broth. Remove chicken from bones in good sized pieces. Set aside.

Saute 3 cups of sliced onions and apple slices until very tender but not brown in 10 tablespoons of butter. Once tender, stir in and mix well the flour and curry powder. Remember: you can always add more curry powder later for a greater intensity of heat and spice.

Once the rue is complete, slowly add broth until mixture is smooth. And at least 2 tablespoons of heavy cream. Continue cooking and stirring until sauce is thickened. Add chicken pieces and simmer uncovered for at least 15 minutes, stirring occasionally. Sauce can be made a day ahead.

Serve over hot fluffy rice and serve with gadges on top.

Possible Gadges: Mandarin oranges, bananas, coconut (plain or browned), peanuts chopped, onions, tomatoes, pineapple, Mango Chutney

Mango Chutney is at most grocery stores. I usually use Major Grey's Mango Chutney. Remember, you can add all sorts of gadges to suit your taste. I've seen, hard-boiled eggs, cantaloupe, and other light and refreshing ingredients. Experiment - it's fun!