

## Don's Chicken Curry

- 6 tsp curry powder
- 1/3 cup all purpose flour
- 2 tsp sugar
- 1 tsp dried ginger powder
- 1/3 cup butter
- 1 tbsp chicken soup base
- 1/4 cup minced onions
- 4-6 boneless skinless chicken breasts cut into small cubes
- 1 tsp lemon juice
- 4 cups milk
- 4 cups cooked Basmati or other long grain rice



A recipe from Dan Delcollo's web site  
[www.delcollo.us/recipeindex.html](http://www.delcollo.us/recipeindex.html)

In a 12 inch fry pan heat curry powder and ginger powder until fragrant. Add flour, sugar, butter soup base, lemon juice and onions and sauté until onions are clear. Add milk and chicken. Bring all to a boil, then simmer stirring constantly until chicken is done.

Serve over cooked Basmati rice

Arrange dishes of minced peanuts, pear chutney, yogurt, shredded coconut, raisins, diced hardboiled eggs, minced crispy bacon, diced roasted almonds, diced tomatoes, diced sour pickles, etc (let the family choose any or all of these dishes as garnish for the curry)

Serves 4 to 6 hungry people. This meal can be expanded by cooking more chicken and rice.



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