



Maha Indian Curry Mix

Cumin, black cardamom, turmeric, mustard, cloves, ginger, fennel, cayenne

Uses: Stews, vegetables, chicken, pork, chicken salad

Stews and Vegetables: This curry is a very mild curry with a lot of flavor. Add 2 Tbsp. of curry to three to four medium potatoes, ½ large onion, and three sliced carrots, and enough stock to cover ingredients. Let simmer while you prepare the meat. Take 1 lb. of beef, pork or chicken and cube meat. Lightly dust with flour and pepper. Heat a large skillet on high and add 1 to 2 Tbsp. peanut oil. Once pan is hot add meat and light brown on all sides. Add cooked meat to your stew and allow simmering on low heat for one hour. Taste and add more curry or for more heat add cayenne. You can also add salt and pepper to your likeness. Add two cups frozen peas and allow to cook for five minutes or until peas are fully cooked. Serve with pita bread or naan.

Chicken Salad: Take one large can of canned chicken and drain. Add to bowl with 2 Tbsp. curry mix, ¼ cup mayo and ½ cup sour cream. Add two chopped celery stocks and ½ cup pecans. Mix well and let flavors meld in the refrigerator for a minimum of one hour. The longer the salad sits the better the flavor. Serve on bread, in a pita and add a little spinach or arugula for texture and taste. Maha Curry great on top of a nice green salad for a light option.