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by ewfood

Christmas Leftover Turkey Curry



Ingredients

Leftover Turkey
Cumin seed, ½ tsp
Coriander, 1 tbsp ground
Chili powder, ½ ml
Cardamoms, 2 whole
Cloves, 2 whole
Cinnamon stick, 1 pc
Ginger, ½ tsp ground
Garlic, 1 clove crushed
Lemon juice
Oil, 45ml
Turmeric, 1 tsp
Salt

Preparation Time

45
min

Preparation

- 1 Cut the leftover turkey into cubes
- 2 Heat the oil in a pan. Saute the onion until soft then add garlic.
- 3 Add the turmeric, ginger, cumin seed, coriander, chili powder and fenugreek. Fry and don't let the mixture burn.
- 4 Add the turkey and stir. Add enough water to cover.
- 5 Tie the cardamoms, cinnamon stick and cloves in a piece of muslin. Add the curry and bring to the boil. Reduce heat and remove cover. Leave for 30 minutes.
- 6 Add the squeeze of lemon juice and salt to taste.
- 7 Remove the bundle of spices.
- 8 Serve with basmati rice and a salad.

Cooks Note

Preparation time: 45 minutes