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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