

## Seafood Extender/Salad curry



### Ingredients

1 Sprig		<i>*Fry together in Olive oil</i>
3 Cloves		*Curry leaves
1 Cm Piece	1/2"	*Garlic
1/2		*Ginger
2 Tsp, or to taste		*Spanish/Salad Onion, chopped
1 x 5 Cm Piece	2 "	Chilli powder
1 Cup		Cinnamon
1 Tsp		Coconut Milk (tinned)
Juice of 1/2		Cumin seeds
2 Tblsp		Lemon
1 Tblsp		Olive oil
1 Tsp		Parsley - chopped
500 gm	1 Lb.	Salt
1 Tsp		Seafood Extender/Salad
		Turmeric

### Method

Heat the Olive oil and add the Garlic, Ginger, Onions and Curry leaves. Fry until the Onions become transparent. Then add half the Coconut milk and simmer with Chilli powder, cumin, Salt, Cinnamon and Turmeric. Add the Seafood Extenders/Salad, the remaining Coconut milk, the Lemon juice and simmer for around 3 more minutes.

Enjoy this curry with hot rice. You will need 2 cups of Basmati Rice (supposedly the best type of rice), which is usually available in all Asian, Indian or Sri Lankan grocery outlets. Wash the rice until any starch has gone and the water is reasonably clear, around 3 wash and rinses are pretty standard.

If you are using an electric Rice Boiler/Cooker, put the washed rice in the Cooker and add 3 cups of water. If you prefer, add a teaspoon of Salt, although there are some people who claim that adding salt makes one poor! Another story is that, if you allow the salt container to go empty, you could also become poor!

Switch the Cooker on to "Cook" and wait until it clicks back to the "Warm" selection. At this stage, the rice is cooked and ready to eat.

If you are using a plastic Microwave Rice Cooker, after washing and rinsing the rice, it is best to follow the directions of the manufacturer of the Rice Cooker.

This is just the dish to warm you up in the cold weather. You can add other accompaniments to the rice and curry as you please from any grocery outlet when you buy the Basmati rice.