



MEAT CURRY

- 4 Cups Boiling Water
- 2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 3 Cups Diced Celery
- 4 Tablespoons Flour
- 1 Teaspoon Curry Powder
- 1/4 Cup Water
- 1 Pound Lamb, Veal or Beef Shoulder, Cubed
- Seasoned Flour

DIRECTIONS

1. Roll meat cubes in seasoned flour.
2. Brown in hot fat.
3. Add boiling water, salt, pepper and celery.
4. Simmer for 1 hour.
5. Combine flour, curry powder and water to make a slurry.
6. Add to beef mixture.
7. Cook 10 minutes.
8. Serve over fluffy rice.