



CHICKEN CURRY

- 1/2 Cup Butter
- 2 Cups Chopped Onion
- 1/2 Cup Chopped Green Pepper
- 1 Frying Chicken, 3 Pounds, Disjointed
- 2 Tablespoons Flour
- 1/2 Tablespoon Curry Powder (More If Desired)
- 1 1/2 Teaspoons Salt
- 1/2 Cup Water
- 1/4 Cup Lemon Juice
- 8 Ounces Tomato Sauce
- 2 Cloves Garlic, Crushed

DIRECTIONS

1. Melt butter, add onion and green pepper.
2. Cook until tender.
3. Add chicken, fry until browned.
4. Mix flour, curry powder and salt.
5. Slowly stir in water and lemon juice to make a paste.
6. Add tomato sauce and garlic, pour over chicken.
7. Cover and simmer over low heat until tender, about 2 hours.
8. Serve with East Indian Rice Ring.