



MILD CURRY SAUCE

- 1/2 Medium Onion, Chopped
- 1 Small Clove Garlic, Minced
- 1 Inch Piece Ginger Root, Slivered
- 1 Tablespoon Butter
- 1/2 Tablespoon Curry Powder
- 1/2 Teaspoon Brown Sugar
- 1 1/2 Teaspoons Flour
- 1/4 Teaspoon Salt
- 1 Cup Chicken Stock

DIRECTIONS

1. Sauté onion, garlic, ginger, and butter in a saucepan for about 10 minutes, or until onion is slightly browned.
2. Stir in curry and sugar, continue stirring and cooking for 1 minutes.
3. Stir in flour and salt.
4. Gradually add chicken stock and cook, stirring until sauce is thickened.
5. Cook over low heat for 10 minutes, stirring frequently.
6. Strain if needed.
7. Serve hot or cold.