



CURRIED PORK CASSEROLE

- 1 1/2 Pounds Boneless Pork
- 2 Tablespoons Shortening
- 1/2 Cup Coarsely Chopped Walnuts
- 1 1/2 Cups Finely Diced Celery
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Teaspoon Salt
- 2 Teaspoons Curry Powder
- 1/2 Cup Milk
- 1/2 Cup Dry White Wine
- 1 Tablespoon Butter
- 3 Tablespoons Fine Dry Bread Crumbs

DIRECTIONS

1. Cut the pork into 1/2 inch cubes.
2. Heat the shortening in a heavy skillet.
3. Add the pork, walnuts, and celery.
4. Sauté until pork is nicely browned.
5. In a separate pan melt the two tablespoons butter, stir in flour, salt, and curry powder.
6. Gradually blend in milk and wine, stirring until smooth.
7. Cook, stirring, until sauce thickens.
8. Add the pork, nuts and celery.
9. Transfer to a greased casserole if the pan is not ovenproof.
10. Melt remaining butter and combine with bread crumbs.
11. Scatter over the top.
12. Bake in a 350 degree oven for 1 hour.