

Lorraine's Grandma's Curry – 21st Century Version

Serves 6-7

This curry is best made a day ahead of serving. The recipe has been modified from the original to make it dairy free (except for the butter which could be replaced with oil), as well as to reflect what Steve actually does when he makes it).

Ingredients:

<i>3½ pounds boneless chicken thighs</i>	<i>13 ounce can of coconut milk or 1½</i>
<i>3 tablespoons butter</i>	<i>cups cream</i>
<i>1 tablespoon oil</i>	<i>salt</i>
<i>3 medium onions</i>	<i>6-8 cups cooked rice (3-4 cups</i>
<i>2 apples</i>	<i>uncooked)</i>
<i>4-6 tablespoons curry powder</i>	<i>Coarsely chopped cashews or</i>
<i>1 teaspoon cayenne pepper</i>	<i>peanuts</i>
<i>1 teaspoon cumin</i>	<i>raisins</i>
<i>1 teaspoon coriander</i>	<i>shredded coconut</i>
<i>1 teaspoon turmeric</i>	<i>chopped bacon</i>
<i>3 ripe bananas</i>	<i>chutney</i>
<i>2 cups clear chicken broth</i>	

1. Remove excess fat from chicken thighs and cut into ~1.5" chunks. Use a food processor to finely chop onions (better too fine than not fine enough). Peel and core apples and chop coarsely (about ½" cubes). Cream bananas in a food processor and then run through a sieve, if needed to eliminate any lumps.
2. Sauté chicken in butter and oil until light brown. Remove chicken to a large Dutch oven and reduce liquid in pan, eliminating most of the water shed by the chicken.
3. Sauté the onions and apples in butter and oil until most of the water shed by the onions has been eliminated and the apples and onions are starting to turn a pale golden brown.
4. Add the curry powder, cayenne, cumin, coriander, and turmeric. Cook for 4 minutes (do not burn the spices, apples or onions).
5. Add the onions, apples, and spices to the Dutch oven.

6. Add the banana and broth to the Dutch oven. Cover and simmer for 30-40 minutes, stirring occasionally and scraping any burnt bits off the bottom of the Dutch oven. Add more broth if the curry is getting too thick or dry.
7. Remove curry from heat. Salt to taste and add the coconut milk or cream and then salt to taste again.
8. Serve with rice, peanuts, raisins, shredded coconut, chopped bacon and chutney on the side.

This recipe is very similar to Lorraine's grandmother's recipe. Grace Hornbeck was a missionary in Singapore and later a kindergarten teacher. She had two children, one of them, Lorraine's mother, who was born in Singapore. Lorraine's grandmother came back to California when her husband developed tuberculosis. After her husband died, many years later, Lorraine's grandmother lived with her, her parents and her sister in Pasadena.