Shrimp Ginger Curry

Makes 4 to 6 servings

Ingredients

- 1/2 cup butter or margarine
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped celery
- 2 cloves garlic, minced
- 1 1/2 to 2 Tbsp peeled, grated fresh ginger
- 1 1/2 to 2 tsp curry powder
- 1/3 cup flour
- 3 cups light cream or milk
- 2 tsp lime juice
- 1 tsp salt
- 1 lb medium prawns, cooked, shelled and deveined

Condiments (for passing at table)

- Dry roasted peanuts
- Toasted coconut
- Raisins
- Chutney

Instructions

1. In a skillet, melt butter. Add onion, celery and garlic; sauté until tender.
2. Add ginger, curry powder and flour; heat until bubbly.
3. Remove from heat; stir in cream, lime juice and salt.
4. Cook and stir over low heat until thickened.
5. Add shrimp; heat through.
6. Serve over hot cooked rice. Pass suggested condiments at the table.

SHRIMP GINGER CURRY

½ cup butter or margarine
½ cup finely chopped onion
½ cup finely chopped celery
2 cloves garlic, minced
1½ to 2 tablespoons peeled, grated fresh ginger
1½ to 2 teaspoons curry powder
⅓ cup flour
3 cups light cream or milk
2 teaspoons lime juice
1 teaspoon salt
1 pound medium prawns, cooked, shelled and deveined

Condiments:
Dry roasted peanuts
Toasted coconut
Raisins
Chutney

In skillet, melt butter. Add onion, celery and garlic; saute until tender. Add ginger, curry and flour; heat until bubbly. Remove from heat; stir in cream, lime juice and salt. Cook and stir over low heat, until thickened. Add shrimp; heat through. Serve over hot cooked rice. Pass suggested condiments. Makes 4 to 6 servings.

Note: 1½ to 2 cups cubed, cooked chicken may be substituted for the shrimp. Use 1½ cups each chicken broth and light cream for liquid.

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