



Well it?s traditional making a Curry out of your Turkey leftovers, after all. That?s the last of our Turkey crown. There?s a Turkey thigh in the freezer but I suspect I might suffer a beating with it if I get it out any time soon!

Ingredients:-

450g of Cooked Turkey, roughly shredded

2 Onions, chopped

3 Cloves of Garlic, minced

A Thumb of Ginger, grated

1 Bay Leaf

¼ Tsp of Salt

½ Tsp of Turmeric

2 Green Chilles, chopped

1 Tsp of Cumin Powder

1 Tsp of Cayenne Pepper

1 Tin of Tomatoes

1 Tbsp of Tomato Puree

½ Tsp of Spirit Vinegar

2 Tsp of Brown Sugar

The juice of a Lime

2 Tbsp of Cashew Nuts, ground

125Ml of Water

Oil to fry

Fresh Coriander, sliced Lime and Cashew Nuts to garnish

Method:-

- (1) Heat the Oil in a large pan and add the Onions, Ginger, Bay Leaf, Salt and Turmeric.
- (2) Fry until the Onion is golden brown.
- (3) Add the Turkey and cover the meat in the Onion mixture.
- (4) Add the Chillies, Cumin, Cayenne and stir well.
- (5) Add the Tomatoes and simmer for 3 to 4 minutes.
- (6) Stir in the Tomato Puree, Vinegar, Sugar and Lime juice.
- (7) Add the Water and simmer for 10 minutes.
- (8) Stir in the Cashew nut powder.
- (9) Serve over Rice garnished with chopped Coriander, Lime slices and Cashew Nuts

So 6 serving for us humans, 3 dinners for Smooch the Cat and various sizeable scraps for the Foxes. Not bad going from our £5.01 yellow sticker Turkey. But we're ready for something different now?..