



Basic Curry Sauce



Mixture

Recipe from Northampton College



Ingredients

6
6 medium onions

3
3 bell peppers



1
1 clove garlic


1/2 teaspoon ground cloves



1 can chopped tomatoes




Ingredients

1  of  water




2  stock cubes

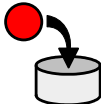
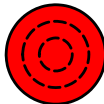
2  of  paste

125  grams  butter


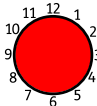



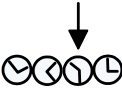
Method

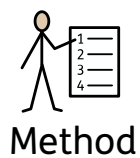
  + 
Chop onions and peppers.

 a  saucepan and

  ingredients.

 
Simmer for sixty minutes,

 
stirring occasionally.



Liquidise.



Return to the pan and simmer for 30 minutes.



Cool and serve.

