

Logos 2008 Curry Cook-Off Recipes

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1st Place: Red Pepper Beef by Eli Evans

Step 1: Put a 5 lb pot roast in a cast-iron Dutch oven on the stove top. Add carrots (1 lb bag), onions (1 diced), celery (1 cup, diced), thyme (several sprigs), parsley (a cup or so, chopped), salt, pepper. Add four cups of beef broth. (At this point, we're just making beef stock.) High heat. Get it just about half-cooked on the stove top. You know, where the meat's done, but not tender yet.

Step 2: Add in a can of Patak's "hot vindaloo" curry paste. Yes, a whole can. Then add a second can of green coconut "cooking sauce". Yes, a whole can—don't go wobbly on me now! Add a quarter cup of APRICOT JAM. Add a single serving size of honey-flavored Greek yoghurt. It's going to look (and taste) AWFUL. Don't panic. We know what we're doing, right?

Step 3: Braise in the oven an hour and a half at 400 degrees, then turn off the oven and leave it to cool down overnight. (No worries. You left the lid on, and it was 400 degrees in there. Nothing survived, trust me.) In the morning . . . what? . . . the sauce is RUINED! It's WAY too strong. Bitter. Salty. Burnt. Calm down: What you just made was curried beef CONCENTRATE.

Step 4: Take out the meat, throw the rest away. Yes. Do it! Do it! The veggies are all spent, and we're not going to use a burnt, separated curry sauce, are we? No, of course not. Okay, you can (and should) save about a half a cup of the braising liquid. Try and get just the sauce and not the oil slick. Shred the meat.

Step 5: Chop two red bell peppers and dice two cloves of garlic. Fry those together with the meat and sauce for just a few minutes, until it's all happy and warmed through.

Step 6: Add two cans of coconut cream and one cup of half and half (give or take). Add about a half a teaspoon of sesame oil and some black pepper. Add HALF A CUP of fried chili paste (the brownish-red nutty tasting stuff with oil in it that they give you at some Thai restaurants). The sesame oil and fried chili give a "nutty" roasted flavor. Bring it back up to a boil, then turn it down to a low simmer.

Step 7: Bruise some lemongrass stalks (cut about 4-8 inches long) by pounding them with something heavy. I suggest a mallet, or a frying pan, or a volume of Calvin's Institutes. Don't pulverize it. You just want to break the stem walls enough that the aromatic oils can escape. Throw the whole stalks in. The more the better.

Step 8: Simmer for a while, until the lemon grass releases its flavor. Add chili pepper to taste. You could call it Twice-Cooked Curry if you like. I almost did.

2nd Place: Number Two Vindaloo by Paul Williams

First step, grab this recipe I found:

Ingredients

- 2 lbs [boneless skinless chicken](#)
- 1 large [onion](#)
- 3 cloves [garlic](#)
- 2 tablespoons peanut oil
- 1 beef double bouillon cubes (Knorr)
- 3 tablespoons [curry powder](#)
- 1 tablespoon minced [ginger](#)
- 3 tablespoons [peanut butter](#)
- 1 tablespoon chopped [cilantro](#)
- 1 glass [white wine](#)
- 2 cups [water](#)
- [salt](#)
- [white pepper](#)
- 7 ounces [coconut milk](#)
- [cornstarch](#), and water to thicken (I use 1/4 cup water and 3 tablespoons cornstarch, about)

Directions

1. Cut chicken into cubes, and sprinkle with salt and pepper.
2. Slice onion in julienne, and mash garlic.
3. In a large wok, (or dutch oven if necessary), heat oil to just below smoking.
4. Add garlic and stirfry til golden, and quickly add onions, and stir.

5. When the onions begin to soften, add chicken, and stir fry until cooked through and browned a bit—liquid from chicken should all be evaporated.
6. Add wine and reduce a little, then add peanut butter, boullion, ginger, curry and cilantro.
7. Stir to coat well, and until peanut butter has melted.
8. Add water, and simmer about 15 minutes, or until flavors have blended well.
9. Add coconut milk and heat to just below boiling, then add cornstarch slurry to thicken as desired.
10. Serve over steamed rice, with chopped cilantro and peanuts to garnish.

Second step, barely follow the recipe.

Let me be a bit more specific...

If you want to copy what I did, then basically follow the recipe except for the following exceptions: (I did a triple batch, so remember to divide my advice by 3)

1. Instead of measuring out 6 pounds of chicken, just cut up a big pile about the size of your head (5 pounds?) and forget to put on salt and pepper.
2. Dice up those 2 pounds of cocktail sausages you've been trying to use up and add them to your chicken pile.
3. Add a couple cloves of garlic for good measure.
4. Put in the chicken right after the onions so that they won't be so soggy after sitting in a crock pot overnight.
5. Ignore the part about cooking until the liquid is gone. You didn't realize until you got to the store that you were using a thick curry recipe rather than a soupy one.
6. Instead of 3 glasses of wine (how much is a glass?) use 1 ½ cups because you're not used to cooking with wine and the smell scares you.
7. There's a little bit of spiciness in the curry powder you got at Cash & Carry, but you want a bit more, so dump in a little pile of red pepper flakes. (add as much as you want. I probably did a heaping teaspoon or so.)
8. For the peanut butter, just make a pile that looks about the size of a lemon. (a little less than ½ of a cup?)
9. While you're playing the guessing game, just use a super-heaped teaspoon of "better than bullion" paste.
10. Now that we've pretty much thrown measurements out the window, just peel and shred (I used a food processor) a handful of fresh ginger. It was probably just on the high side of the amount suggested.

11. For the curry powder, just dump in about 2/3 of a cup. Curry powder is tasty, so don't be afraid to heap it up a bit.
12. Instead of using 3 tablespoons of cilantro, use a large handful of the stuff because it's tasty and you want to use up the whole bunch before it goes bad.
13. Since you hadn't even noticed the bit about adding water until you wrote this e-mail, skip that ingredient. Also skip the cornstarch because you don't want a thick curry.
14. Rather than adding a measly 21 ounces of coconut milk, add about 7 ladles full (about a cup each), but then lose count and add a bit more just to be on the safe side. After all, you bought the 6-pound can at Cash & Carry for a reason.
15. Since you have a bunch of coconut milk left, make a pudding out of it, using the vanilla pudding recipe on the back of your mom's cornstarch box (using about half the normal vanilla and sugar.)

I just realized that the list of exceptions is longer than the recipe itself. Now that I think of it, the only time I really use exact measurements is in baking.

You can either follow the original recipe, or use my additions. Either one will probably land you with a tasty meal.

3rd Place: Roasted Red Pepper Curry by M. Anthony Apodaca

Some folks were asking for a recipe for the third place curry. There are no exact measurements because I do everything to taste.

- 4-5 cans of coconut milk
- Some red curry paste
- A few drops of fish sauce
- Some peanut butter (I use approx. 2x as much pb as curry paste)
- 2 roasted red peppers
- 8-10 mushrooms
- 1-2 cans of bamboo shoots
- 1 onion
- 4-5 garlic gloves
- A chunk of ginger
- 6-8 lime leaves
- A splash of sugar
- A sprinkling of crushed red pepper
- Butter

- Thai Peppers

First, you will need to roast the red pepper. You can do this on the grill or with a gas stove (blacken and then peel skin). Or just sauté it up with the onions and garlic but it won't quite be the same.

Second, sauté the onion and garlic in a substantial amount of butter. Add the roasted pepper when the garlic and onion is almost browned.

Third, add the curry paste and coconut milk and peanut butter to separate sauce pan.

Fourth, dump the onions, garlic, and red peppers into the newly created sauce.

Fifth, add the Fish Sauce, Bamboo Shoots, Ginger and Lime Leaves, and Thai peppers. Add mushrooms last.

Sixth, sprinkle sugar and red pepper to taste.

Let this simmer for a bit so all the flavors can dance together and work their magic.

This is all highly adjustable. If you like ginger, add more ginger. If you like it hot, add more Thai peppers. If you like it fishy, okay, you get the idea.