



Turkey Curry

- 7 stalks of lemon grass
- 5 small chillies
- 2 inch pieces of ginger
- Zest of 1 lime
- 1 tsp of whole cumin toasted
- ½ cup of cilantro stems, chopped
- ½ red onion minced
- ½ cup Thai fish sauce
- 3 tbs sugar
- 1 tbs red curry paste
- 2 cloves of garlic chopped
- 3 pounds turkey—about 12 pieces
- 2 tbs veg oil
- 1 large white onion peeled and chopped
- 2 cups chicken stock
- 12 ounces unsweetened coconut milk
- 1 cup cilantro leaves
- 1 lime juiced

Directions

Trim, peel and roughly chop lemongrass stalks, chop ½ ginger, chop 3 chillies. Combine chopped lemongrass, ginger and chillies and zest of lime, cumin, cilantro stems, garlic, minced red onion, fish sauce, curry paste and sugar in a blender. Take the marinade and rub turkey pieces, cover and refrigerate overnight. Heat a deep casserole, add oil, chopped white onion, salt and pepper. Cook until onion is soft, add the turkey, stock, coconut milk. Simmer for one hour. When the turkey is tender, transfer to a platter, and puree the sauce in a blender with cilantro leaves and lime juice. Pour over turkey and serve.