

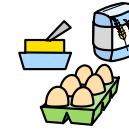


Basic Curry Sauce






Mixture

Recipe from Northampton College










Ingredients

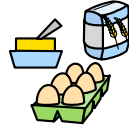
6    
6 medium onions

3   
3 bell peppers

1   
1 clove garlic

     
1/2 teaspoon ground cloves


1     
1 can chopped tomatoes



## Ingredients

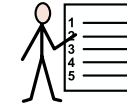
**1**  1 can of water

**2**  2 stock cubes


**2**  2 dessert spoons of curry paste

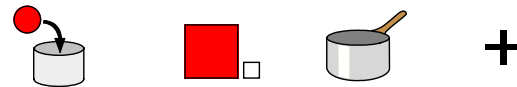
**125**  125 grams butter

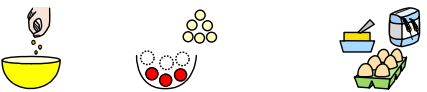
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## Method

 Chop onions and peppers.

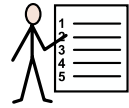
 Put in a large saucepan and

 add remaining ingredients.

 Simmer for sixty minutes,

 stirring occasionally.

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## Method



Liquidise.



Return to the pan and simmer for 30 minutes.



Cool and serve.