

Curry Sauce

Kurt

Ingredients

- 4 tbsp butter
- 4 tbsp flour
- 1 tbsp curry powder (add more if you need a stronger flavor)
- 1 tsp salt
- 2 cups milk

Instructions

Melt butter in a small saucepan on medium heat. Add flour and curry. Cook for 1 to 2 minutes. Whisk in the milk and salt. Cook until thickening and bubbly. Remove from heat and let sit. Sauce will continue to thicken as it rests.

Notes

This recipe is based on using very mild curry powder. If you use an authentic Indian curry powder you will probably need to reduce the amount of spice.

We love this over plain rice but you can add chicken or use the curry sauce as a “simmer marinade” for chicken (put chicken in a pan and cover with curry sauce, put lid on pan and simmer until chicken is fully cooked).