

Kangaroo Curry

Blender Sauce:

In the blender, put the following:

- 350ml of pureed **Tomatoes** or half a bottle of **Passata**
- 1 x **Brown Onion**
- 1-2 x **Chillies**
- 4 x **Garlic Cloves**
- 2 x Tablespoons Fresh **Ginger**
- 2 x Teaspoons of **Coriander**
- 2 x Teaspoons of **Turmeric**
- 3 x Tablespoons **Curry Powder**
- 1 x Tablespoon **Garam Masala**
- 2 x Teaspoons of **Vegetable Stock** Powder
- 4 x Tablespoons of **Olive Oil**

Blend thoroughly.

Additional Ingredients:

You'll also need **500g of diced Kangaroo**, several diced **Potatoes**, and several sliced **Carrots**, a few **Bay Leaves**, a **Cinnamon Quill**, and some **Beans** or **Peas**.

Cooking Method:

Put everything in the **Pressure Cooker** except the beans or peas, then pressure cook for 30 minutes, then let it sit for one hour. **Don't open the Pressure Cooker. Don't add any water.** The Crockpot keeps all the steam in and can end up like a puddle. Finally, add beans or peas and let them steam until done.

Cook some rice. I use Basmati. Add Turmeric if you like.

Serve over the rice. It also goes well with Afghan Garlic Bread, which you toast in the air fryer.