

Walrus Curry

Ingredients

2 pounds of Walrus (or beef, lamb, shrimp)

2 large carrots chopped

1/2 cup sliced onions

2-3 stalks of celery chopped on the bias (angled) into 1/2 pieces

2-3 Yukon gold potatoes chopped into one inch pieces

2 - 3 cups of water

3-4 cubes of curry cubes (Golden Curry Japanese curry cubes, or thai curry paste to taste)

Directions

Slice the meat into 1 inch chunks. Heat a large fry pan over medium heat, add meat and veggies with oil and sauté over medium heat for about 5 minutes.

Begin with adding 2 cups water to cover mixture leaving about 1/2 inch from the top and bring to a boil. Reduce the heat, cover and simmer until ingredients are tender about 12-15 minutes. For wild game I simmer the meat a lot longer until it is fall apart tender.

Turn the heat off, break each cube one at a time into pieces and add them to the skillet. Add one cube at a time until you have the flavor and thickness desired. Stir until melted and then simmer for an additional 5 minutes.

Note: replace half of the water with coconut cream for a more tai type flavor.

** If using wild game cook the meat until it is tender.

**For vegetarians and vegans, tofu may be substituted.

Serve over noodles or rice