

Curry Sauce Base

Total Yield: 6 qt

Components

Oil - Vegetable		3 cup
Water		1 qt
Onion - Spanish	Peeled, Chopped	4 1/2 lb
Salt - Kosher		1 tsp
Carrot	Peeled, Chopped	1 1/2 lb
Cabbage - Green	Chopped	4 oz
Pepper - Red	Trimmed, Seed-ed and Chopped	4 oz
Pepper - Green - Choice	Trimmed, Seed-ed and Chopped	4 oz
Tomato - Diced In Juice		2 cup
Garlic Ginger Paste (subrecipe)	Peeled, Chopped	4 floz
Spice - Garam Masala		3 tbsp
Cumin - Ground		3 tbsp
Spice - Coriander - Ground		3 tbsp
Paprika		3 tbsp
Spice - Tumeric - Ground		2 tbsp
Water		2 qt

Instructions

1. Place the 1 qt water and oil in the bottom of a large stock pot and add the onion, carrots, cabbage, peppers, ginger garlic paste, tomatoes and salt.
2. With a large spoon, toss the vegetables to completely coat with the water and oil
3. Place on the stove and bring to the boil, reduce the heat and simmer for 45 minutes to an hour
4. Add the remaining two quarts of water and stir in the remaining spices and mix well. Continue to simmer for another 30 minutes or until the oil separates from the vegetables and is floating on the surface.
5. Using a hand held blender or in small batches with a bar blender, puree the gravy until smooth.
6. The base will be thick and perfect for storing in the freezer in 2 cup containers or freezer bags.
7. The sauce will need to be thinned out with the same amount of water for the recipes in which it is used.
8. The sauce will stay good in the freezer for a few months

Notes

This is a large batch and can be cut in half if it is more appropriate.