

Cooking webster's lamb, beef & chicken curries

The lamb, beef & chicken curries made at webster's are made with lean meat and stirred through with a curry.

1. The easiest way to cook these curries is to cook them on the stove top in an appropriate sized pot with the lid on to ensure that the sauce does not escape and to keep the moisture in the meat.
2. Cook the curries on a gentle simmer to ensure the meat is tender.
3. If you wish, you can add potato, onion, peas, carrots or whatever vegetables you like to the curry.
4. You can spice up the curry with a little chilli.

There is no need to add water to the curry.

COOKING TIME

lamb & beef	45 minutes
chicken	25 minutes

WITH COMPLIMENTS FROM

webster's
gourmet meat kitchen