



Egg Curry Masala

From dulcetcuisine.com

- 5 eggs
- 2 T butter
- 1 onion, chopped
- 1 clove garlic, finely chopped
- 2 † finely grated fresh ginger
- 1/2 c Dulcet Mild Indian Curry Ketchup
- 1/2 c water
- 1/4 c roughly torn cilantro

1. Hard boil the eggs, cool quickly under cold running water, shell, halve and set aside.
2. In a med-sized skillet over medium high heat, melt butter, add the onions and saute for 5 minutes.
3. Add the garlic and ginger and saute until soft and golden brown.
4. Reduce the heat to medium, stir in the Mild Indian Curry Ketchup and water.
5. Add the cilantro and the halved eggs, spooning the sauce over the eggs until heated through.

Serve with rice

Serves 4

Notes: _____
