

Burmese Curry

<p>2 cups black-eyed peas (or 2 cups fava beans, but you have peel them—which is a big pain) OR 4 blocks of tofu</p>	<p>Soak over night, then pressure cook for 20 minutes or cook in a pot until done. If using tofu, press for 20 minutes, mix spices below, toss 1/3 of them over the tofu with olive oil, roast in oven for 22 minutes then set aside</p>	
<p>2 cans coconut milk</p>	<p>If it's a hot day, put these in the fridge for a couple hours or freezer for a half hour, before opening. Then open, slide a table knife along the inside of the can, pull the cream away 1/4" and pour the coconut water out into another container—save!</p>	
<p>3 large red onions</p>	<p>dice</p>	
<p>1 head garlic, peeled 2 minced Tbsp fresh ginger</p>	<p>Mince garlic and ginger or put in a food processor and blend until very small pieces.</p>	
<p>Heat the coconut cream (do not add the coconut water until later) in a large saucepan over medium heat and add the onions, garlic and ginger mixture. Cook until onions are soft.</p>		
<p>3 Tbsp curry powder 1 1/2 Tablespoon paprika 1 1/2 tsp ground cardamom 1 1/2 tsp ground cinnamon 1 1/2 tsp dry mustard 1 1/2 tsp turmeric 1 1/2 tsp cayenne 3/4 tsp ground allspice</p>	<p>Measure all spices together into a small bowl and mix. When onion mixture above is soft, add spices to the pan and cook another 5 minutes</p>	
<p>coconut water from when water separated water from cream 32 oz can crushed tomatoes 2 1/2 Tablespoons salt 6 cups diced butternut squash (half of a regular-sized squash) 1 1/2 cups water 1/3 cup sugar</p>	<p>Add to pot. Heat until it gently bubbles then simmer for 7minutes. Cover</p>	
<p>1 cauliflower Cut into florets— slice vertically down the middle of each floret so flavors soak in 1/2 of a purple cabbage, cut into bite-sized chunks</p>	<p>Add to pot, stir in, cover, simmer for ~15 minutes until cooked</p>	
<p>Add the black-eyed peas that have already been cooked. Simmer another 10 minutes. Adjust for water—too thick, add a cup at a time. Don't make it too watery</p>		
<p>Turn the heat off</p>		
<p>1 1/2 cups green peas (frozen) (10 oz bag)</p>	<p>Add peas. Stir then let sit 10 minutes before serving</p>	

Serve with naan or grain of your choice—makes 23 cups. 3 cups per person. Serves 7