

Shrimp Curry III

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Servings: 6

9 cups water

1 to 3 pounds fresh large shrimp

1 large onion, chopped fine

1/2 cup (one whole) apple, finely chopped

1/2 cup celery, finely chopped

1/4 cup butter or margarine, melted

1 cup water

2 cups whipping cream

2 tablespoons curry powder

1/2 teaspoon salt

1/8 teaspoon pepper

hot cooked rice

chicken bouillon (optional)

Bring water to a boil. Add the shrimp and cook for 3 to 5 minutes. Drain well and rinse with cold water. Peel and devein the shrimp.

In a skillet, saute' the onion, apple and celery in butter for 5 minutes. Add water and cook, uncovered, over low heat for 30 minutes, or until most of the liquid is absorbed. Stir in the cream, curry powder, salt and pepper. Simmer, uncovered, for 10 minutes.

Add the shrimp. Simmer until thoroughly heated.

Serve over rice. (Chicken bouillon can be added to the rice water for added flavor.) (Curry can be served with flaked coconut, toasted almonds, chutney, sliced bananas or raisins.)

Per Serving (excluding unknown items): 364 Calories; 37g Fat (89.9% calories from fat); 2g Protein; 7g Carbohydrate; 2g Dietary Fiber; 129mg Cholesterol; 308mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 7 1/2 Fat.