

Blood Orange Curry Sauce

Blood Orange Curry Sauce Recipe

Ingredients:

- 1 tsp butter
- $\frac{1}{2}$ cup minced onion, finely chopped
- 1 tsp fresh grated ginger
- 2 tsp finely minced garlic
- 4 tsp of Masala spice curry powder
- 1 tsp lime juice
- 1 jalapeño finely chopped (leave the seed and membrane in if you want extra heat)
- $\frac{1}{2}$ cup blood orange juice (or regular orange juice if you cannot get blood oranges)
- 1 cup vegetable nage (or light chicken stock for non-vegetarian versions)
- 8 oz plain yogurt
- $\frac{1}{4}$ cup chopped cilantro
- Salt
- Pepper

Directions:

In a medium saucepan melt the butter and cook the onions until translucent. Add the garlic, ginger, curry powder, jalapeño, vegetable nage, orange juice and lime juice. Reduce by $\frac{1}{2}$, you should have approximately 1 cup of liquid remaining. Cool the mixture and add the cilantro and yogurt; salt and pepper to taste. You can add more or less yogurt to achieve the consistency you desire.



Salmon cake with orange curry