



Curried Potato

(adapted slightly from The Winter Vegetarian)

3 large potatoes (*I used russets*)
2 tbsp unsalted butter
1 large onion, diced
2 Tbsp tomato paste
1 Tbsp curry powder
5 Tbsp flour
1 1/2 cups heavy cream (*or whole milk or maybe 2%, but don't use skim or 1%*)
1 cup water
1/2 - 1 tsp salt
ground pepper
cornstarch if needed (*I used this to help thicken once it was in the oven*)
cilantro, for topping

Boil *unpeeled* potatoes in salted water until just tender (or you can prick potatoes and microwave them). Drain, cool slightly, peel off skin (under running water helps) and cut into 1" cubes. (about 5 cups altogether).

Preheat oven to 350 F.

While potatoes are cooking, melt butter in large pot (I used my dutch oven so that I didn't have to transport potatoes into an oven-safe casserole dish) and saute for 10 min or until onions are golden. Add in tomato paste, curry and flour. Mix well. Slowly stir in cream and water. Season with salt & pepper. Bring to a boil and simmer for a few minutes. Add potatoes. Stir to coat.

Place dutch oven into oven (or if using a casserole dish, grease it first then add the potato mixture). Bake about 30 minutes or until thicker. (I used a little cornstarch to speed up the thickening.) Top with cilantro and serve.

Enjoy!

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