



We had a little Roasted Pork Shoulder in the fridge. So as it seems Fake Aways are a Lock Down thing at the moment we thought we'd join the club. The curry was a bit of a cheat for us as we actually bought a jar of Jalfrezi sauce and the Popedums we bought as well. Our bad!

I'll not bother with a recipe for the curry. It was a bought curry sauce, Passata, baby New Potatoes, cubed cooked Port etc. Simmered gently.

Sides wise we had some button Mushrooms which needed eating so we made?

Mushroom Bhaji

Ingredients:-

100g Button Mushrooms
2 Onion roughly chopped
100g Gram flour
½ tsp baking powder
½ tsp Chilli powder
½ tsp Turmeric
Water
Salt
Oil to fry

Method:-

(1) Mix all the ingredients with enough water to make a really sticky batter concoction.

- (2) Deep fry at 180c in batches until they float and are golden brown.
- (3) Drain on kitchen paper.
- (4) re-dunk in the fryer when the rest of the meal is ready to serve.

Cucumber Salad

Ingredients:-

½ a Cucumber, cut into small cubes
½ an Onion, finely sliced
1 Tomato, finely diced
Cider Vinegar
Lemon Juice
Dried Mint
Oil

Method:-

- (1) Mix it all up!

Saag Aloo

Ingredients:-

250g Fresh Spinach
200g New Potatoes, halved
Garlic Salt
Chilli Flakes
Oil

Method:-

- (1) Boil the Potatoes for 5 minutes and set aside.
- (2) Drain the Potatoes and transfer all the ingredients into a Wok or large frying pan.

(3) Fry and stir until the Spinach has wilted and the Potatoes are tender.

The curry was served on a bed of Turmeric Rice with a little home grown Parsley as a garnish. Pretty tasty meal made from a few bits & bobs which needed using up and about £2 of bought bits?...