



## **'70 Year Old' Corn Curry**

### **Ingredients**

1kg corn kernels  
500g corn on the cob cut into 3cm roundels  
2 large onions chopped  
2 teaspoons crushed ginger  
1 teaspoon crushed green chilli  
3 medium tomatoes diced (never tinned)  
2 cans coconut cream  
100g crushed roasted peanuts  
1 tablespoon sugar  
Juice of two lemons  
Coriander

### **Method**

1. Heat a film of vegetable oil in a heavy based pot.
2. Add onions and cook until a light brown, about 20 minutes.
3. Add the ginger and chilli, cook for 2 minutes until fragrant.
4. Add the tomatoes and cook down until a thick sauce.
5. Add the coconut cream, bring to the boil and then add the corn - cook until corn is tender.
6. Add the peanuts, chopped coriander and the sugar and lemon juice.
7. Add salt & serve

**Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.**

**Only on**



visit the websites [2nurfm.com](http://2nurfm.com) or [hotrock.com.au](http://hotrock.com.au)