

Lorraine's Grandma's Curry

Serves 10-12

Ingredients:

<i>3 chicken broilers cut for frying or 3-4 pounds(?) chunks of cooked chicken breast</i>	<i>3 ripe bananas mashed through a sieve</i>
<i>3 tablespoons butter</i>	<i>2 cups clear chicken broth</i>
<i>1 tablespoon oil</i>	<i>lemon juice</i>
<i>3 medium onions finely chopped</i>	<i>1½ cups cream</i>
<i>2 apples peeled & cored, coarsely chopped</i>	<i>salt</i>
<i>4-6 tablespoons curry powder</i>	<i>6-8 cups cooked rice (3-4 uncooked)</i>
<i>1 teaspoon cayenne pepper</i>	<i>peanuts</i>
<i>1 teaspoon cumin</i>	<i>raisins</i>
<i>1 teaspoon coriander</i>	<i>shredded coconut</i>
<i>1 teaspoon turmeric</i>	<i>chopped bacon</i>
	<i>chutney</i>

Sauté chicken in butter and oil until light brown. Sauté the onions and apples in butter and oil until pale golden brown. Add the curry powder, cayenne, cumin, coriander, and turmeric. Cook 5 minutes. Add the chicken, banana and broth. Simmer uncovered 30-40 minutes. Add more broth, if necessary. Before adding lemon juice, salt and taste. Remove the chicken to a heated platter. Add the cream, which has been heated, to the sauce remaining in the pan. Pour over the chicken. Serve with rice, peanuts, raisins, shredded coconut, chopped bacon and chutney on the side.

This recipe is very similar to Lorraine's grandmother's, who was a missionary in China and later a kindergarten teacher. She had two children, one of them, Lorraine's mother, who was born in Singapore. Lorraine's grandmother came back to California when her husband developed tuberculosis. After her husband died, many years later, Lorraine's grandmother lived with her, her parents and her sister in Pasadena.