

Curry Sauce

1 Tbsp. oil
1 onion finely chopped
2 tsp. mild curry powder
1/2 tsp. chilli powder
1/2 tsp. paprika
3 tsp. white flour
1 1/4 cups whole milk
6 tsp. mango chutney
1/2 tsp. paprika

Heat oil in a saucepan. Add onion and cook until soft.
Stir in curry powder, chilli powder and paprika and cook for 2 minutes. Stir in flour.
Gradually blend in milk and bring slowly to a boil, stirring constantly.
Continue to cook until sauce thickens (about 5 minutes).
Remove from heat and add salt, pepper to taste and the chutney.

Can be made days ahead and refrigerated.

Submitted by Vivian Williams