

Curry Sauce

Heat to a boil 2 cups milk or half milk ,
half chicken broth.

HEAT 4 Tbs. butter, add 2 tsp india curry
powder, add 1/2 small onion finely chopped.
allow to simmer, but do not brown

Stir in 4 Tbs. flour.

Gradually add the milk or broth and milk mix.
Stir constantly till sause is smooth and free
from lumps.

Simmer 10 minutes stirring occasionally,
strain through a sieve. Serve warm or cold
with fish or veal or chicken.