

Yokosuka Navy Curry

Ingredients

- 1 1/4 cups beef tallow, lard or ghee,
- 5 Tbsp flour
- 3 oz S & B curry
- 12 oz beef chuck, cut into 1/2" cubes
- salt & pepper to taste
- 1 lb onions, peeled and cut into 3/4" pieces
- 1 lb potatoes, peeled and cut into 3/4" pieces
- 8 oz carrots, peeled and cut into 3/4" pieces
- 5 cups veal stock
- .7 oz (2 packets) [umani broth dashi powder](#)
- 1 tsp chutney

Directions

Prepare the curry paste. Melt half of the beef tallow in a small sauce pan over low heat. Whisk in the flour and cook until it bubbles. Add the curry powder and mix well. Turn off heat and set aside.

Season beef with salt and pepper.

Melt the remaining beef tallow in a large pot over high heat. Add the onions and cook for three minutes. Add the beef and cook, stirring frequently, until it browns on all sides. Add the potatoes and carrots and cook for 2 minutes. Stir, reduce heat to medium and continue cooking for 6 minutes. Add the veal stock, bring to a boil, then reduce heat to low and simmer for 20-40 minutes, or until the beef and vegetables are soft. Add the dashi and the chutney, mix well, taste and adjust seasoning.

Serve with rice, a salad and a glass of milk.