

The true Indian currie powder / prepared by Fowke & Aston.

Contributors

Fowke & Aston.

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THE TRUE Indian Currie Powder.

PREPARED BY

FOWKE & ASTON,
Dispensing Chemists,
MARKET SQUARE, STAFFORD.

From an Original Recipe communicated to them by an Officer long resident in India.

DIRECTIONS FOR USE.

To make a Dish of Currie after the Indian manner.—Cut two Ducks or Chickens as for Fricasees, wash them clean, and put them into a stewpan with as much water as will cover them; sprinkle them with a large spoonful of Salt, and let them boil till tender, covered close all the time, and skim them well; when boiled enough take them up, and put the Liquor of them into a pan; put half a pound of Fresh Butter in the pan, and brown it a little; then add two Cloves of Garlick, and a large Onion sliced, and let all these fry till brown, often shaking the pan; put in the Ducks, and sprinkle over them two or three table-spoonfuls of Currie Powder; cover the pan close, and let the Ducks fry till brown, often shaking the pan; then put the Liquor the Ducks were boiled in and let them stew together.—If Acid be agreeable, squeeze a Lemon in it.

Dish of Rice, to be served up with Currie in a separate dish.—Take half a pound of Rice, wash it clean in Salt and Water, put it into two quarts of boiling water, and boil it briskly for twenty minutes, then strain it into a Colander, and shake it into a dish, but do not touch it with the fingers or a spoon.

N.B.—Beef, Rabbits, Mutton, Fish, &c., may be Curried, and sent to the table with or without the Dish of Rice.

The above Currie Powder is not only used in dishes that are Curried, but is now strongly recommended by the most approved Cooks, as fine flavoured seasoning for Fish, Fowl, Steaks, Chops, Veal Cutlets, Hashes, Minces, Alamodes, Turtle Soup, and in all rich dishes, Gravy Sauces, &c., &c. It is equally cheap as common pepper, in consequence of its great strength.

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September 10th 1858.