

Ranger Nick's

# Meat Maharaja



1 kg diced meat  
1 small tub of natural yoghurt (150g)  
2.5cm chopped ginger  
6 cloves chopped garlic  
2 large chopped onions  
2 - 3 green and red chopped chillies  
175ml water  
juice of 1/2 lemon  
2 tbsps fresh chopped coriander leaves  
4 tbsps oil

## Cooking Method:

Heat 1/2 oil in your cook pot and fry onions, chillies, garlic and ginger until soft. Scoop it all out and blend the onion mix with yoghurt in your food processor until smooth. Heat the rest of the oil and add the packet of mixed spices. Add meat, stir well, cover and let simmer for 15 min. Add yoghurt mix and stir until all is combined. Add the water, bring to the boil and let simmer for 1 hour. Add fresh coriander leaves, lemon juice and ground almonds. Let simmer for a further 5 minutes to thicken the sauce. Take off the heat and serve with rice.

Blender  
Cutting board  
Sharp knife  
Wooden spoon  
Measuring spoons  
Cook pot

**NOTE:** If you're out camping and do not have access to a blender, just chop those ingredients very finely. They will cook down.



*A rich curry with poppy seeds and ground almonds – fit for the Maharajas.*

This classic dish offers a rich flavour sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Watch it on Youtube at <https://youtu.be/xJVEnzoolS0>