

## **Vindaloo** (makes 12-16 cups)

### Ingredients:

- 1 lb cubed red potatoes
- 1/2 head cauliflower, chopped
- 1 small eggplant, cubed
- 1/2 cup peanut oil
- 2 yellow onions, chopped
- 1 inch piece of ginger root
- 6 garlic cloves
- 10-20 Thai, jalapeno or serrano peppers, stems removed and half chopped
- 2 tbsp curry powder
- 1/2 cup distilled vinegar
- 1 tsp brown mustard seeds
- 1 cup water
- 1 cup peas
- 1/4 cup lemon juice
- 2 cups plain yogurt
- 2 tbsp chopped cilantro
- 1 tbsp salt

Preheat the oven to 450 degrees. Toss the potatoes, eggplant and cauliflower in a roasting pan with 1/4 cup of the peanut oil, coating the vegetables evenly. Roast and stir occasionally for about 30 minutes, or until the cauliflower begins to crisp and the potato flesh begins to turn golden brown. Remove from oven and set aside.

Put the onions, ginger, garlic, 5-10 whole peppers, curry powder and vinegar in a food processor and puree until wet and evenly mixed. Remove from the food processor and set aside.

Heat the remaining 1/4 cup of oil in a soup pot on high heat. Add the mustard seeds and cover quickly, leaving the lid ajar. When the popping subsides and the seeds give off an aroma like fresh popcorn, add the chopped peppers. Fry them until the skins shrivel and begin to change color. Add the onion and curry puree to the oil and stir well. Cover the pot and let the paste fry.

When the onion paste begins to smell like curry, add the water and all the roasted vegetables. Stir well to coat everything evenly, cover and lower the heat to medium. If the potatoes, cauliflower or eggplant are not tender enough to eat, simmer the stew for another 20 minutes, or until they are easily pierced with a fork. Do not let any of the vegetables get completely cooked or mushy, otherwise the stew will become extremely pasty as the starches begin to break down.

Add the peas, lemon juice, yogurt and cilantro. Stir well and add salt to taste. Remove from heat and serve.