

Mushroom & Celery Curry



35

Minutes

Skill Level

Very Easy

Servings

6

*L*et me start off by saying that this probably does not qualify as "curry". However, I've struggled for years to come up with a name for this meal. It's a hearty, stick-to-your-ribs kind of meal that will always leave you satisfied on a hungry, cold night.

Occasionally instead of the mushrooms, I'll use celery instead for an extra crunch. Often, I'll also add corn, once more for the texture and also for the color. I always like to finish this one off with a healthy topping of freshly ground black pepper for the spicy aroma.

Ingredients

1 lb	Ground beef
2 Cups	Cooked rice of your choosing
2 Cans	Condensed cream of mushroom soup
3 Cloves	Garlic, minced
2 Cups	Mushrooms - brown, sliced
¾	White onion, sliced into strips
2 tsp	Liquid smoke
1 tsp	Worcestershire sauce
Seasonings	Salt, Pepper, Garlic powder, Onion powder, Cayenne pepper

Directions

1.	Cook your rice in a rice cooker, adding your seasonings : salt, pepper, garlic powder, and cayenne to the water.
2.	In a medium - high heat pan , add ground beef , let sear off for a minute or two, then add your sliced onions
3.	Once the onions have cooked for around 1 minute, push them to the side and add a little extra butter and your mushrooms to the pan. (<i>Amount of butter is dependent on the fat ratio of your beef</i>)
4.	Season with salt, pepper, garlic powder, cayenne, liquid smoke, and Worcestershire sauce.
5.	Let cook for 3 - 5 minutes or until the mushrooms are browned, the onions have softened, and the beef has browned.
6.	Add the two cans of cream of mushroom soup , add a bit of water into the can to get the rest of the soup out and dump it in.
7.	Season with salt and pepper to taste.
8.	Allow to simmer for 15 - 20 minutes , stirring occasionally, until the mixture has thickened and darkened in color .
9.	Turn off the heat and let rest for at least 10 minutes in order to cool & thicken.
10.	Serve over a bed of rice - pairs well with corn and roasted vegetables.