



### **Indonesian Bison Curry**

from Jenee Lazarus

Mix in the Cuisinart:

1 onion

5 garlic cloves

2" fresh ginger, peeled

2 green chilies (most seeds removed)

Add:

1 can coconut milk

1 tsp. salt

1 tsp. turmeric powder

2 tsp. coriander powder

Directions:

Put sauce and 1 lb. kebob/stew cuts of bison into a slow cooker on high heat (4 hours). After 1 hour, add 1 Tbsp. tamarind paste. (I bought Neera's Tamarind Paste at Whole Foods.) Shred bison after 4 hours, return to sauce for additional flavor.