

Corn Curry (makayee noo curry)

Total time: 35 minutes

Servings: 4

Green Paste

1 fresh hot green chile (Serrano or jalapeno) seeded and cut in half
1/2 t. cumin seeds
1 (2 inch) piece of ginger root peeled and cut into large chunks
12 fresh or 16 frozen curry leaves, torn into pieces (optional)
1/4 C. fresh cilantro
5 T. water

1. Combine the spices in a blender and process into a paste. Set aside.

Corn Curry

1 C. milk
1 C. half and half
3 T. canola oil
1 1/2 t. cumin seeds
1 t. black mustard seeds (optional)
3 small whole dried red chiles
1/4 t. turmeric
6 fresh or 10 frozen curry leaves, torn into pieces (optional)
1/8 t. asafetida (optional)
1 recipe green paste
1 T. flour
3/4 t. salt
4 C. fresh corn or frozen corn

2. Combine the oil, cumin, and mustard seeds in a large saucepan over medium high heat. Cover and cook 1-2 minutes. Add the chiles, turmeric, curry leaves and asafetida and stir. Stand back when adding the curry leaves--they may spit when they hit the oil. Immediately add the green paste and reduce heat to low. Cook stirring 1 minute.

3. Add the flour and cook, stirring, 1 minute, scraping the bottom of the pan to keep the flour from sticking. Gradually add the milk and half and half--about 1 T. at a time at first, to make a smooth paste. Add the last cup of milk all at once.

4. Stir in the salt and corn and bring to a boil. Reduce the heat and simmer about 4 minutes. Serve immediately.