

PADDLEFISH CURRY

4 tablespoons butter

1 large or 2 small onion (diced small)

2 large tomatoes (diced small)

3 bulbs garlic (minced)

½ tablespoon salt

2 tablespoon curry powder

1 tablespoon chili powder

½ tablespoon Tabasco

1. Put butter, diced onion, and garlic in pot on medium heat. Cook until onions are translucent.
2. Add tomatoes and cover, stir occasionally for 20 minutes.
3. Add salt, curry powder, chili powder, and Tabasco and cook for an additional 10 minutes.
4. Add paddlefish and cook until meat is well done.

You can add different spices (Ginger, Turmeric, and Coriander) but be careful about salt. There is a lot of salt in chili powder, Tabasco, and some curry powders.