

Mushroom Curry

Ingredients

1 lb. fresh mushrooms
1 large onion
½ cube butter
2 cans mushroom soup
½ can water
2-3 tsp curry powder or more according to taste
½ tsp turmeric
1 boiled egg for each person

Directions

Slice fresh mushrooms. Chop the onion. Sauté the mushrooms and onion together with butter. Add the mushroom soup and water and stir thoroughly. Add curry powder and turmeric. Simmer together for about 20 minutes. Serve over rice – topped with one shredded boiled egg for each person with a tossed green salad. Enjoy!

Option: You can add diced carrots, garlic and potatoes with the onions and mushrooms. Or a can of diced Fry Chick.