



Curry Shack's Recipe Book

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Rustic BBQ Rub

Curry Shack's Rustic BBQ Chicken

2-3lbs Whole Chicken cut up or 2 ½ lbs Chicken Breasts
Curry Shack's Rustic BBQ Rub (**mild 1oz packet – spicy 3 oz packet**)
2 tsp of Salt
BBQ Sauce (Masterpiece or your favorite)
Honey or Maple Syrup (**Optional**)
1/3 cup chopped shallots or sweet onions

Directions:

Wash and clean your chicken, add salt, add spice blend and rub on all your chicken, marinate in a Ziploc bag or plastic containers for 2 hours minimum (max overnight). Heat oven @ 350° or start your grill, clean grate and rub with oil.

In a saucepan place your BBQ sauce, honey and shallots until thickens, simmer for 20 minutes and cool. In a Cast iron Iron pan or hot skillet add a 2 tablespoons of oil (Olive or Canola) brown chicken on all sides slightly, place in a backing pan on a rack. Baked for 30 – 1 hour, baste with BBQ sauce as needed and pour remaining after fully cooked, keep it warm in oven.



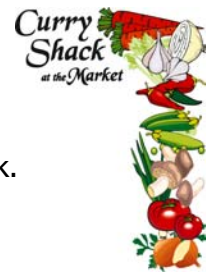
Rustic BBQ Rub

Rustic Grilled Steak

Steak cut recommended: Sirloin Tip, New York Strip or T-bone steak.
Butter
Curry Shack's Rustic BBQ Rub
Balsamic Vinegar (optional)
Salt

Rub with a little salt on both sides, add Rustic blend and cover both sides of steak – lightly for mild and more for spicy. Drizzle a few drops of balsamic vinegar on each side and rub in.

Sear steak on both sides for 1 – 2 minutes and place in oven @ 350°, and cooked until desired level (Rare 5 minutes - medium well 15 minutes)



Thai Blend



Thai Sesame Noodles

- 1 lb of Asian style Rice Noodles or substitute with Linguini Pasta
- Sesame oil
- Sesame seeds
- Salt
- Curry Shack's Thai Blend
- 2 medium carrots (julienne or shredded - **optional**)
- 1 Red sweet pepper diced (**optional**)
- ¼ cup of green onions

Cook noodles according to directions. In hot skillet or Wok add sesame seed for about 1 or 2 minutes to lightly toast, remove from pan and add to noodles. Add 2 tablespoons of sesame oil, sauté red peppers and carrots, ½ teaspoon of Thai Blend, cook until tender, remove from heat and add noodles, season with salt and Thai Blend to taste and add additional oil if needed.

Thai Blend



Quick Thai Chicken

- 2-3 Boneless & skinless Chicken Breast
- Curry Shack's Thai Blend
- Salt
- Sesame oil or Canola oil
- Optional: Red peppers, Red onions, fresh basil and coconut milk.**

Seasoned chicken breast with salt and Thai blend set aside.

In lightly oiled skillet, place individual breast, peppers, onions, and chopped fresh basil with 2 Tablespoons of coconut milk. Broil each side for 3 minutes until cooked.

Serve with Rice, Noodles or on a Salad greens topped with crushed peanuts.

Creole Style seasoning

Creole Fried Fish

1 – 2 lbs of Fish (Trout, Snapper, Flounder) or Shrimp
Salt
Curry Shack Creole Blend
1 cup of flour (Potato flakes can be added for extra crispiness)
1 cup of Corn meal
Peanut oil or Canola oil

Season fish with Salt and Creole blend, marinate for 1 hour or more.
When ready to fry, heat oil, season flour mixture with additional Creole blend and coat fish, fry and enjoy.



Creole Style seasoning

Creole Steamed Shrimp

1 lb Shrimp
1oz Curry Shack Creole Blend

Steam Shrimp and enjoy with Cocktail sauce.



Creole Style seasoning

Creole Broiled Fish

1 – 2 lbs of Fish (Trout, Snapper, Flounder) or Shrimp
Salt
Curry Shack Creole Blend
Lemon

Season fish with Salt and Creole blend, marinate for 1 hour or more.
Broil fish and enjoy.



Southwestern Blend

Southwestern Butter

1 lb or Butter of Margarine
2 teaspoons of Curry Shack's Southwestern Blend
Sea salt (optional)

Microwave butter of margarine for 30 – 90 seconds at medium level until soft not melted or leave butter at room temperature until soft. Blend butter and spice serve on Corn Bread, Veggies or Corn on the cop, fish and much more.



Southwestern Blend

Southwestern Grilled Portobello

Portobello mushrooms
Curry Shack Southwestern Blend
Olive oil
Salt
Balsamic Aged Vinegar (optional)

Make a paste with Southwestern Blend, oil, salt and vinegar, brush over mushrooms. Heat grill, cook and enjoy with black beans and rice, Salsa, as a sandwich over pasta.



Southwestern Blend

Southwestern Turkey Burger

2 lb of ground turkey
Curry Shack Southwestern Blend
1tsp Worcester sauce
Salt

Mix all ingredients together and form into burgers, grill enjoy on bun with favorite toppings on with mashed sweet potatoes.



Greek Blend

Greek Oven Fried Potatoes

2-4 Large Baking Potatoes
Olive Oil
Salt
Lemon
Curry Shack's Greek Blend
Fresh Rosemary (optional)

Cut potatoes lengths wise into wedges add Salt, Greek Blend, rosemary leaves, oil and lemon. Rub well and place in a cookie sheet. Roast them in oven @ 350° for 35 –50 minutes or until done, can be grilled if desired.

Greek Blend

Greek Roasted Veggies

Eggplant slices or half
Onion quarters
Red peppers quarters
Plum tomatoes half's
Salt
Curry Shack Greek Blend
Olive Oil
Pine nuts (optional)

Cut all veggies, season with salt, Greek Blend and oil. Place in a pan and roast @ 350° until tender. Garnish with more olive oil, pine nuts.



Greek Blend

Greek Lemon Salmon

Salmon Steaks or Salmon filet
Salt
Curry Shack Greek Blend
Olive Oil or Butter
Lemon Wedges
Chives

In pan or foil add salmon and other ingredients wrap and place on grill or broiler for 5-10 minutes depending on thickness. Great served with potato wedges or over orzo.



Jamaican Jerk Blend

Grilled Jamaican Jerk Chicken

Curry Shack's Jamaican Jerk Blend
(Mild 1oz packet – spicy 3-oz+ packets)
Sea Salt
teaspoons brown sugar or Honey
5 pounds chicken parts
Vegetable oil for brushing the grill



Marinate Chicken with all ingredients for 4 hours maximum 24 hrs. Sear in a Cast Iron Pan for a few minutes each side finish in the Broiler on a rack or Grilled on BBQ grilled on well oiled rack set 4 to 6 inches over glowing coals grill the chicken, in small batches if necessary and covered if possible, for 10 to 15 minutes on each side, or until it is cooked through. 8 – 12 minutes for breast, 15 – 20 minutes for dark meat.

Jamaican Jerk Blend

Grilled Jamaican Jerk Portobello's

Portobello mushrooms
Curry Shack Jamaican Jerk Blend
Olive oil
Salt
Sugar



Make a paste with Southwestern Blend, oil, salt and vinegar, brush over mushrooms. Heat grill, cook and enjoy with black beans and rice, Salsa, as a sandwich over pasta.

Jamaican Style Curry Blend

Curry Chicken Salad

4 cups 1-inch dice poached chicken breast
1/2 cup plus 2 tablespoons minced red onion

1 red sweet pepper diced

4 teaspoons golden raisins

1 tablespoon Curry Shack's Jamaican Curry Blend

1 cup mayonnaise
2 tablespoons parsley
1/2 teaspoon salt

Serving suggestions:

2 cups lettuce or 4 medium pita breads

In a medium bowl, toss together the chicken, onion, parsley, and raisins. In a small bowl, mix curry blend, salt and stir for a minute add to chicken mixture, chill and enjoy.

Serve on a bed of lettuce or in a pita sandwich.



Jamaican Style Curry Blend

Curried Pasta

1 lb Pasta – Linguini, Fettuccini or Spaghetti (**recommended**)
Salt
Canola Oil
Curry Shack's Jamaican Style Curry Blend
2 medium carrots (julienne or shredded)
1 Red sweet pepper diced

Cook pasta according to directions. In hot skillet or Wok add oil sauté red peppers and carrots, 1/2 teaspoon of Curry Blend, cook until tender, remove from heat and add Pasta, re-season with salt and Curry Blend to taste and add additional oil if needed.



Moroccan Blend

Moroccan Apricot Couscous

- 1 cup couscous
- 1 1/2 cups warm water
- 10 dried apricots
- 1/4 cup whole almonds, toasted
- 2 green onions, green parts only
- 2 handfuls fresh cilantro leaves
- 1/2 lemon, juiced
- 2 tablespoons extra-virgin olive oil



Boil 2 1/4 cups of water, season water with salt, Moroccan blend.

Put the couscous in a medium bowl; pour the water over it, stir with a fork to combine. Cover and let sit for 10 to 15 minutes, then uncover and fluff with a fork. Put the apricots, almonds, green onions and cilantro on a cutting board and coarsely chop everything up; add this to the couscous. Add lemon juice, drizzle with olive oil. Toss gently to combine.

Moroccan Blend

Moroccan Roasted Chicken

- 1 (3 1/2 pound) whole chicken
- Salt
- 1 lemon, halved
- 1/4 bunch fresh cilantro
- 2 heads of garlic
- 3 tablespoons extra-virgin olive oil



Preheat the oven to 400 degrees F.

Massage the chicken skin with the spice rub; make sure you don't miss a spot. Season the chicken generously with salt and Moroccan Blend. Stuff the lemons halves, cilantro, and garlic in the cavity and place the chicken in a roasting pan fitted with a rack. Drizzle the oil all over the chicken. Marinate chicken for 1 hour. Roast the chicken for 1 hour; until it reads **160 degrees F**, it's done. Allow the chicken to rest for 10 minutes so the juices can settle back into the meat.

Classic Herb Blend

Classic Chicken & Mushrooms



- 1 whole chicken, quartered
- 2 tablespoons salt
- 3 tablespoons of Classic Herb Blend
- 1 quart chicken stock
- 1 small onion, sliced
- 3 shiitake mushrooms, sliced
- 1 cup all-purpose flour
- 2 tablespoons olive oil

Preheat oven to 350° degrees F

Rub chicken with salt, oil Classic Herb rub and olive oil. Bake for 45 to 60 minutes, or until done. Remove from oven, place chicken on plate and add chicken. Deglaze pan with stock, add onions and mushrooms to oiled pan, sauté. Add flour and chicken deglaze, stir to remove as many lumps as possible. Place sauce and chicken back in oven and bake until sauce thickens to desired preference, approximately 10 to 15 minutes.

Remove chicken and check temperature, which should be above 180°.

Classic Herb Blend

Apple Classic Herb Pork Chops



- 4 double-cut pork loin chops, 1 1/2 to 2 inches thick (bone in)
- 4 Granny Smith apples, peeled, cored and sliced
- 1/2 cup apple juice
- 1/4 cup brown sugar
- Salt

Curry Shack's Classic Herb Rub

(Mild 1oz packet – spicy 3-oz+ packets)

In a bag-combined juice, sugar and set aside, then rub salt and Classic herb rub into chops, place into bag with juice and brown sugar, marinate for 1 hour.

Remove the meat from the marinade and drain off the excess. In a skillet over high heat, pan-sear the pork chops on both sides oil to seal in juices. Place in baking pan topped with apples and finish in a 350° oven until chops are fully cooked. They should be well browned on the outside and pink in the center.

Italian Herb Blend

Italian Spinach Chicken Soup

- 5 pounds chicken parts
- 16 cups (4 quarts) water
- 2 medium onions, peeled and quartered
- 1 carrot, halved
- 1 parsnip
- 1 celery stalk, quartered
- 1 bay leaf
- Curry Shack's Italian Herb blend
- 1 lb of baby spinach leaves
- 1 cup of macaroni or your favorite shape pasta or rice
- 8 whole black peppercorns (optional)

In a large stockpot, combine the chicken with the water and bring to a boil, skimming off the scum that rises to the surface. Simmer the mixture for 20 minutes, skimming, and add remaining ingredients; except Pasta. **Wait until last 10 –15 minutes then add to soup.** Simmer for 2 to 3 hours and strain. Add salt to taste. Enjoy straight up with saltine crackers or add cooked rice or noodles.



Italian Herb Blend

Roasted Italian Root Veggies

- 3 medium carrots (about 3/4 pound), cut into 1 1/2-inch thick circles
- 4 cups red bliss potatoes (about 1 pound), cut into 1 1/2-inch thick slices
- 3 medium parsnips (about 1 pound), cut into 1 1/2-inch thick slices
- 1 cup sweet potatoes (about 1 pound), cut into 1 1/2-inch thick slices
- 1 large onion
- 1/2-cup extra-virgin olive oil
- Curry Shack's Italian Blend
- Salt
- 2 tablespoons freshly ground black pepper

Preheat oven to 400°.

In a large bowl, add the carrots, onions, red bliss potatoes, parsnips and sweet potatoes. Toss well with olive oil, herbs, salt and pepper.

Spread the vegetables evenly on a large baking sheet. Place on medium rack in oven and bake for 35 to 40 minutes.



African Curry Blend

Basic African Curry

- 1 1/2 - 2 lbs Chicken, Pork or Beef
- 2 TBL - 1/8+ cup or spice blend
- Canola oil
- 1 cup Carrots
- 1 larger onion
- 1 TBL tomato paste
- 4-6 oz of coconut milk
- 1 -1½ cups of chicken Stock or water
- Salt

Add salt to meat about 1/2 tsp per pound, 1 TBL of spice stir, marinate about 30 minutes no longer than overnight, if meat is a little dry add a little canola oil to moisten. Chop carrots and set aside.

Use a hot Wok or frying pan, sauté meat in hot oil, until no rawness disappears, set aside, add little more oil into same pan and veggies stir well, chicken or beef then add tomato paste and a little stock or water, coconut milk (more stock can be added to reach the amount of sauce you want) and adjust salt to taste and more spice blend can be added to your taste.

Note: if sauce is to liquid, thicken with 1 tsp of cornstarch and 1/4 cup water mix and add to sauce.

Enjoy served over Rice or couscous.



African Curry Blend

Eggplant African Curry Soup

- 1 onion, peeled and chopped
- 1 tablespoon of chopped garlic
- 2-4 quarts chicken stock
- 4 large eggplant, peeled and cut into large cubes
- 2 Tablespoons of Curry Shack's African Curry Blend
- 1 can coconut milk
- 1 TBL tomato paste
- 1 stalk lemon grass
- ½ cup of heavy cream

In a stockpot, sauté onions, garlic until the onions are translucent. Add all other ingredients and cook for 1/2 hour under slow to medium heat. Puree in a food processor and strain through a fine sieve. Season and serve hot.



Tandori Blend



Classic Indian Tandori Chicken

3 very young broiling chickens or parts (about 2 - 2 1/4 pounds each)

Curry Shack's Tandori Blend

Salt

1/3-cup plain yogurt (Milk, half & half, sour cream can be substitute)

Put all the ingredients of the marinade into the container and blend until reduced to a smooth sauce

Pour this marinade over the chicken pieces and mix, turning and tossing, to coat all the pieces well.

Cover and marinate for 4 hours at room temperature, or refrigerate overnight, turning several times. Chicken should not remain in the marinade for more than 24 hours.

Take the chicken from the refrigerator at least 1 hour before cooking to bring it to room temperature. The chicken is now ready to be either roasted in the oven or broiled over an electric or charcoal grill.

To Roast in the Oven:

Start heating the oven to 500°- 550°F. Take the chickens out of the marinade. Place them on an extra-large shallow roasting pan, preferably on a wire rack. Set the pan in the middle level of the oven, and roast for 25-30 minutes, or until the meat is cooked through. There is no need to baste while the chicken pieces are roasting, because the enclosed environment keeps the chickens from drying excessively.

To Broil Indoors:

Preheat the broiler. Brush the grill with a little oil to prevent the meat's sticking. Place the chicken pieces, slashed side up, on the grill, Cook 2 to 3 inches away from the heat for 20 minutes. Turn and cook the other sides for another 10 minutes, or until the chicken pieces are cooked through.

To Grill Outdoors:

Fire the coal well in advance (about 1 1/2 hours before you are ready to begin cooking), so that a white ash forms over the surface of the coal. This is when the coal is at its hottest. Place the grill at least 5 inches away from the heat, and rub generously with oil. Place the chicken pieces and let chicken cook without turning for 10 minutes. Turn, the other side, and cook for 10 minutes, repeat process until chicken is brown, move to warm side away from coals and cover for 15 minutes turn as needed and fully cooked.

Everyday Cajun

Quick Cajun Red Beans & Rice

- 2 tablespoons olive oil
- 1 pound fully cooked smoked sausage (such as hot links or Kielbasa),
Sliced into 1/2-inch-thick rounds – **OPTIONAL omit for Vegan Recipe**
- 1 onion, chopped
- 4 garlic cloves, chopped
- 3 14 1/2- to 16-ounce cans kidney beans
- 1 cup canned low-salt chicken broth
- 2 teaspoon Curry Shack's Everyday Cajun Blend
- 3 cups cooked rice
- 1/2 cup of Coconut Milk (**Optional for Vegan Recipe**)

Heat olive oil in heavy large Dutch oven over medium heat. Add sausage, onion and garlic and sauté until onion is brown, about 15 minutes. Mix in kidney beans with their juices, broth and Creole seasoning. Reduce heat to medium-low; cover and simmer until flavors are blended and mixture is very thick, stirring occasionally, about 45 minutes. Divide cooked rice among large shallow soup bowls. Spoon bean mixture over rice and serve.

For Vegan Recipe: add sweet peppers and fresh or can tomatoes.



Everyday Cajun

Cajun Breakfast Home Fries

- 2 pounds baking potatoes, like russets, peeled and cut into
1/2-inch cubes and parboiled
- 6 slices bacon (**optional**)
- 1/3 cup mushroom **substituted for Vegan Recipe**
- 1 cup chopped yellow onions
- 1/2 cup chopped red peppers
- 2 teaspoons minced garlic
- 1 teaspoon Curry Shack's Everyday Cajun
- 1/2 teaspoon salt

Preheat the griddle.

Fry the bacon on the griddle until brown and crisp, about 6 minutes, turning frequently. Remove and drain on paper towels. Leave the bacon grease on the griddle.

Add the onions and peppers to the griddle and cook in the remaining fat, stirring, until soft, about 4 minutes. Add the garlic, and cook for 30 seconds. Add the drained potatoes, spice blend, salt, and pepper, and cook, stirring, until the potatoes are golden and crisp, about 6 minutes. Crumble the bacon into the potato mixture and mix well. Serve immediately. (Alternately, cook in a large skillet over medium-high heat).



South Asian Blend

South Asian BBO Sauce

- 6 tablespoons ketchup
- ¼ spring water
- 2 tablespoons rice vinegar (not seasoned)
- 1-tablespoon soy sauce
- 1-tablespoon honey
- 1/3 cup minced shallot
- 2 garlic cloves, minced
- 1 tablespoon minced peeled fresh ginger
- 1/4-teaspoon Curry Shack South Asian Blend
- 1/3-cup sugar

Stir all ingredients except sugar in a bowl.

Cook sugar in a dry heavy saucepan over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel. Tilt pan and carefully pour in Ketchup mixture (caramel will harden and steam vigorously). Cook over moderately low heat, stirring, until caramel is dissolved and sauce is thickened, 6 to 8 minutes. Cool to room temperature. Serve with shrimp, swordfish, pork, Crab cakes or chicken.



South Asian Blend

Asian Style Crab & Shrimp cakes

- 1/4-cup mayonnaise
- 1 ½ teaspoons of Curry Shack's South Asian Blend
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon chopped peeled fresh ginger
- 2 teaspoons soy sauce.
- 6 ounces canned crabmeat, drained, picked over, patted dry
- 3 ounces bay shrimp, chopped
- 1 1/2 cups breadcrumbs
- 1 1/2 tablespoons peanut oil or Sesame oil.

Blend first 4 ingredients in medium bowl. Mix in crabmeat, shrimp and 1/2 cup breadcrumbs. South Asian blend, and salt to taste. Place remaining 1-cup breadcrumbs on plate. Drop 1/4 of crab mixture into breadcrumbs; turn to coat. Shape into 2 1/2-inch-diameter cake. Repeat coating and shaping with remaining crab mixture and crumbs, forming total of 4 cakes. Heat oil in medium skillet over medium heat and pan fry or Broil for 3+ minutes.

