

Myanmar Curry (serves 10)

Ingredients:

2 onions	4 eggplants
2 cloves of garlic	4 red peppers
4 green peppers	350g of minced beef
1 tablespoon of shrimp paste	1 1/2 tablespoon of turmeric
1 tablespoon of salt	Water
2 tomatoes	2 stalks of leek
A little bit of ginger	1 tablespoon of chili powder
3/4 tablespoon of paprika powder	1 tablespoon of sugar
200 cc of salad oil	

Method:

- Cook rice and make sure that it is harder than usual
1. Slice onion thinly then cut into small pieces. Remove skins of ginger and garlic and chop finely.
 2. Pound onion, ginger and garlic on mortar. *To make tastier curry, it is better to pound than to use a mixer.
 3. Cut leek into lengths of 1~1.5cm and peppers into pieces of 1.5cmX1.5cm.
 4. Remove stems from eggplants. Cut vertically into 4 pieces and then into lengths of 2~3 cm. Next, cut tomatoes into blocks of 2cm.
 5. Parboil peppers and leek.
 6. Add oil into the pot and warm over low heat. After oil has been heated up, add ginger and garlic. Fry till golden brown.
 7. After ginger and garlic has turned golden brown, add onion. Fry till onion turns golden brown. *Gets burnt easily, so stir slightly
 8. Add tomatoes and fry slightly.
 9. Add shrimp paste, turmeric, paprika, chili powder salt and sugar to taste. *Since vegetables will be added, it's advisable to season strongly.
 10. Add minced meat and after it has been cooked, add eggplants.
 11. Add water and boil over high heat. After boiling for 30 minutes, turn to low heat and crush eggplants. Add leeks after the soup turns red.
 12. Lastly, add peppers and turn off heat.