

## Curry Devil Recipe

**Ingredients:** Serves 4

½ chicken, chopped into bite-sized pieces  
200g pork spare ribs, cut into thumb lengths  
3 to 4 Vienna or breakfast sausages  
a mix of 250g carrot, 2 large onions, ¼ cabbage, bit of pineapple,  
4 ripe tomatoes, 6 fresh green chilies and 6 fresh red chilies  
500g potatoes, cut into chunks

**Spice Mixture:**

10 dried chilies, soaked to soften, then cut  
10 fresh red chilies, cut into pieces  
3 large onions, cut into pieces  
50g ginger  
1 thumb length fresh turmeric or kunyit  
1½ teaspoons mustard seeds or biji sawi  
5 tablespoons vegetable oil

**Seasoning:**

Mix 5 tablespoons white vinegar, 5 tablespoons tomato ketchup,  
5 tablespoons sugar, 2 teaspoons Coleman's mustard powder,  
2 teaspoons English mustard (optional), 2 teaspoons salt  
and 2 teaspoons dark soy sauce with 3 cups water

**Method:**

To make the spice mixture, pound or grind all the ingredients, except the oil, until you get a fine paste. Set aside. Peel and cut carrot, onions, tomatoes and pineapple (carrots into finger lengths, onions and tomatoes into wedges and pineapple into ½ cm widths). Cut cabbage into large pieces. Split fresh chilies halfway down the middle but leave them whole; discard stalks. Cut Vienna sausages into thumb lengths. Heat the oil for the spice mixture in a frying pan and stir-fry the pounded ingredients for 5 minutes until fragrant and oil exudes. Add onion wedges and stir-fry for 1 to 2 minutes. Add chicken and spare ribs and stir-fry for about 2 minutes. Add seasoning and bring to the boil. Turn heat down and leave mixture to simmer, covered, for 30 minutes. Add sausages, carrot, chilies and potatoes; stir well and simmer for 10 minutes. Place the rest of the vegetables on top and leave mixture to simmer, covered, for 15 minutes. Remove cover, stir in the vegetables and cook for another 5 minutes. Remove. Curry Devil tastes best kept for a few hours before serving as this allows the flavors to soak in. To cool the curry, leave it uncovered until required, then re-heat. Traditionally the curry, called 'devil' because it is so hot and spicy, is made from Christmas meal leftovers.