



Total Locals Club

Recipes for pairing with Total Locals
Club January 2016 Selections

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Indian Keema with Peas

Serves 6. Pair with 2012 Eric Ross Gout De La Vigne.

Ingredients:

- 1 tablespoon vegetable oil
- 3/4 cup finely chopped onion
- 1 teaspoon finely minced garlic
- 1 tablespoon finely minced fresh ginger
- 1 tablespoon curry powder
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- 1 pound ground beef (substitute Turkey if desired)
- 1 cup drained whole tomatoes, chopped
- 1 tablespoon freshly lime juice
- 1/4 teaspoon dried pepper flakes
- 1 teaspoon sugar
- 1 cup frozen peas

Directions:

1. Combine the onion, ginger, garlic, and oil in the container of a food processor or blender. Blend to a fine puree.
2. Spoon and scrape the mixture into a small skillet and cook, stirring often, until mixture almost starts to brown, but do not brown. Add the curry powder, cinnamon, turmeric, coriander, and cumin and stir to blend.
3. Add the meat and cook, stirring and chopping down with the side of a heavy metal spoon to break up any lumps.
4. When the meat has lost its raw look, add the tomatoes, lime juice and sugar. Add a generous grinding of pepper and the hot red pepper. Cover and let simmer for 30 minutes.
5. Add the peas and continue cooking until the peas are tender, 5 to 10 minutes.

