

Curry Puffs

By Nadia LeMay

Ingredients

2 lbs ground beef/pork/diced chicken (I used beef, but my mom used to make it with chicken)

1 large onion chopped finely

10 potatoes (chopped 1 cm pieces)

2 boxes of puff pastry (4 sheets total). (\$4.50 per box, if you buy 1 box it normally has a coupon inside for the next box)

2 cans curry paste



(I get it from Dong Huong Gourmet Asian Market, East Harry Street, Wichita, KS about \$1.25 per can)

Method

Fry the onion and meat (drain), season with a bit of salt and pepper. Add 2 cans of curry paste and some water (abt ¼ cup) to coat meat. Add potatoes and about a cup of water to help coat the meat and potatoes with curry paste. The purpose of adding water is so that the flavor of the paste marinates the meat and potatoes and gives the potatoes liquid to steam and help the potatoes cook faster, as well as ensuring the mixture doesn't burn at the bottom of the wok/skillet/pot. But you don't want to add too much water and you have a lot of sauce which you can't put into your puff pastry. Use half the amount of water if you are cooking chicken). Cover and cook till the potato is cooked through.

Allow to cool (overnight or for a few hours in fridge). This is so when you wrap the pastry, it doesn't make the pastry soggy when it's hot.

For Pepperidge pastry, allow to thaw (about 1 hour). Cut into 9 squares. You will need to roll each square out with a rolling pin so it's a little bigger, and the pastry is not so thick.

Put 2 big tablespoons of meat in to the pastry square and fold over to a triangle. You can use a fork to seal the edges by pressing a pattern. Or you can crimp it but grabbing a bit and folding it over.

Bake for about 25 mins in a 400 F oven on a lined baking tray/sheet or until pastry is golden and meat heated through.