

Beef Curry Soup Recipe

Ingredients:

Beef Flavored Soup Base (3 Tablespoons / 54 grams)

Water (3 ½ cups / 800ml)

All-purpose flour (2 Tablespoons / 25.5 grams)

Yellow Onion (Medium x 1)

Carrot (Medium x 1)

Potatoes (Medium x 1)

Beef Stew Meat (1/2 pound)

1. Wash and dry the vegetables, Dice the onion and carrot, Potatoes. Cut Beef Stew Meat into bite size.
2. In a large pot heat 2 teaspoons of cooking oil on medium high until hot. Add the onion, carrot and beef, stirring occasionally for 4-5 minutes or until lightly browned.
3. Add 3 cups of water to the pot and high heat until boils. Skim off the fat that rises to the top of the soup. Blend 3 Tablespoons of Beef Soup Base into the pot and stir to dissolve.
4. Cover the pot, Turn down heat to low and continue cooking for 15 minutes.
5. Add Potatoes, Bring to boil and cook another 12~15 minutes w/low heat.
6. While cooking, Combine 1/2 cup cold water and 2 Tablespoons of flour in a cup. Mix well to dissolve. Set aside.
7. Remove the pot from heat, Mix flour solution again in a cup and slowly blend into the pot. Stir for 1 minute.
8. Put over medium heat for about 1 – 2 minutes to thicken. Stir occasionally. Turn off the heat.