

Here's a very old recipe from Ross that tastes delicious, goes beautifully with a curry dinner and, with another non-meat dish, makes a meal of its own.



Curried Mushrooms

Elvina Brown, Ross

6-8 large mushrooms
Pepper and salt
2 oz butter
1 large onion, finely chopped
1 large apple, finely chopped
1 tsp curry powder
1 dessertspoon (2½ tsp) coconut
1 tsp sugar
¼ pt light stock
1 tsp lemon juice

Peel mushrooms, season with pepper and salt and fry for a few minutes in half the butter. Set aside.

Fry onion in the rest of the butter. Add apple and sprinkle in curry powder. Stir well until brown. Add coconut, sugar, pepper, salt and stock. Bring to the boil then simmer for 15-20 minutes. Traditionally, at this point you would strain through a wire sieve, but feel free not to. Add lemon juice and mushrooms. Simmer until mushrooms are tender. Serve on small rounds of toast or with rice.

From *Heritage Highway Cookery*. *Heritage Highway Cookery* and *Midlands Morsels* available from Susan Butler at <http://www.susanbutler.com.au>