

Japanese Curry Rice

- 5 tablespoons butter
- 2 cloves garlic, minced
- 1 jalapeno, minced
- 1 finger fresh ginger, minced
- 1 yellow onion, minced
- 1/2 teaspoon white sugar
- 6 tablespoons flour
- 3 tablespoons [curry powder](#) [1]
- 1/2 tablespoon [garam masala](#) [2]
- 2 cups [broth](#) [3] (chicken, beef, or vegetable)
- water, as needed
- rice

Saute garlic, jalapeno, ginger and onion in 2 tablespoons of butter, over a medium heat. Add a little sugar after the veggies have softened, to help them caramelize. Once they start to caramelize, remove them from the heat.

Heat 3 tablespoons of butter in a pot, over a medium heat. Once it is melted, add the flour at once and whisk. Add the spices, and continue to whisk.

Add in the caramelized vegetables, and stir.

Slowly add the broth, stirring the whole time, and bring to a slow boil. Then reduce the heat to a simmer. If it is too thick, add a little water.

Let simmer, stirring occasionally, while you cook up the rice.

Serve the sauce over the [rice](#) [4], maybe with some [katsu](#) [5], vegetables and/or [poached egg](#) [6] dropped on top.

Preparation time: 30 minutes

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