

Goggle Bob's "Screw All JRPG Card Games" Curry

"I am a robot with no sense of taste or even a mouth, but I know this recipe is a lot more satisfying than some Triple Triad wannabe" – Random ROB

Ingredients

3 Tablespoons Flour
4 Teaspoons Curry
(red/green if you like it spicy, yellow for mild)
3 Tablespoons Butter
1 Tablespoon Oil OR
1 Tablespoon Mongolian Fire Oil for (spicy)
2 ½ Cups Milk
3 Tablespoons Sweet Red Wine (Manischewitz?)
3 Tablespoons Ketchup OR
3 Tablespoons Sriracha (spicy)
2 lbs. Chicken OR
2 lbs. Shrimp
Salt
Pepper
Onion Powder
2 Cups Rice



Cooking Instructions

Cook and dice chicken, put aside. If you need further instruction for this step, please see any recipe, ever. If you're dealing with the shrimp, peel 'em, dice 'em into quarters, and, yeah, cook 'em, too.

Melt butter on low. Once it's just a yellow liquid, add curry, whisk, and cook for a minute.

Add milk, flour, salt, pepper, oil, and onion powder slowly at medium heat. Make sure it all gets whisked into one mixture.

Want to add some wine and ketchup/sriracha now? Why not? Blend it all well.

Let it all warm up and mix together. You should be doing well when it begins to thicken.

Add chicken/shrimp, and pretty much call it a day when it is all warm.

Forgot to mention, but you should also cook some rice to serve it with/on. I'd explain how to cook rice, but I bought a rice cooker after seeing it in an anime, and I never looked back.

Bon Appétit!