

## Fish Curry with Rice

- |                             |                        |
|-----------------------------|------------------------|
| 1 lb rice                   | 2 cups water           |
| 1-½ lb white fish fillets   | salt                   |
| 2-½ tbsp curry powder       | 2 large onions, sliced |
| 3 tbsp peanut oil           | 2 tbsp lemon juice     |
| 4 whole dried chili peppers |                        |

Soak rice in cold water for an hour. Cut fish into serving pieces. Mix water into curry powder to make a thick paste. Heat half the oil in a saucepan; briskly stir the paste and peppers over moderate heat until spices darken, about 3 minutes. Stir in water, season with salt, and add fish. Simmer until fish flakes, about 20 minutes. Remove fish.

Drain rice. Heat remaining oil and sauté onion for about 5 minutes. Add to curry, bring to boil, stir in rice and lemon juice, cover, and simmer until rice is fluffy, about 15 minutes. Return fish to curry.

Adapted from the *Larousse Treasury of Country Cooking* (1975).