

Curry Sauce.

1 DEAR FORUM: Curry powder makes a good seasoning for sauce for eggs, meat, fish or hash:

1 onion.

1 tablespoon curry powder.

1½ cupfuls liquid.

2 tablespoonfuls corn flour.

2 tablespoonfuls drippings or oil.

½ tablespoonful salt.

1 teaspoonful vinegar.

Chop onion fine and brown in oil or drippings; add curry powder and flour after a few minutes, and let brown. Season with salt and vinegar and add liquid, which may be milk, soup, stock or water. Stir constantly. Cook until smooth.