



Greg's Curried Ground Beef with Pasta

A tasty recipe by our friend Greg Cody

8 cloves Garlic, minced
½ Onion, chopped
1 small Green hot pepper, chopped
2 Tbs. Canola oil
½ lb. Ground beef
1 stalk Celery, sliced thin
½ tsp. Red pepper flakes (optional)
2 Tbs. Red curry paste
2 Tbs. Yellow curry paste
¼ cup Napla (fish sauce)
1 cup Coconut milk
¼ cup Cream of chicken soup
¼ cup Beef consomme
¾ cup Hunt Country **Chardonnay**
½ cup Peanuts
½ cup Peas
1/8 cup Cilantro, chopped
8 oz. Chipotle peppers in Adobe sauce (remove seeds), chopped

1. Put garlic, onion and green hot pepper into bowl and set aside for later.
2. Put oil in wok and heat, then add onions, garlic, pepper flakes, peppers and pinch of salt. Sauté until tender. Then add ground beef and a little pepper. Cook until beef about half done. Add celery and cook until meat is browned and celery is tender. Next add curry pastes and cook for 2-3 minutes.
3. Add Napla, Chipotles, coconut milk, chicken soup, wine & consomme. Bring to boil, reduce heat and start simmering to allow mixture to thicken. (Start cooking pasta of choice now. Bowties or shells work well.) After simmering 30 minutes, add peas and cilantro for 5 minutes. Add peanuts for 5 minutes
4. Rinse pasta, drain well and toss with the curried beef mixture. Serve immediately with Indian-style flat bread. This recipe is spicy! Serve with Hunt Country **Vignoles**.

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Peru, NY
May 2005