

Golden Curry

No. of people: 50

Yellow Split Peas 3 quarts
Water 2 gallons
Onions 2 lbs
Fresh chili peppers minced 1 Tbsp
Oil ¼ cup
Curry Powder ¼ cup
Cumin 2 Tbsp
Ginger, grated ½ cup
Sweet Potatoes 12 lbs
Water 3 quarts
Cauliflower 11 lbs
Peppers, red & green 3 lbs
Spinach ¾ lbs
Lemon juice 1 cup

Directions:

1. Chop **onions**. Grate **ginger**. Mince **chili peppers**. Scrub and cube **sweet potatoes** (no need to peel). Chop **cauliflower & peppers**. Coarsely chop **spinach**.
2. Turn steamer on and when ready steam sweet potatoes till **almost** done. Remove from steamer and set aside.
3. Rinse the split peas and cover with the water. Bring to a boil then lower temperature and simmer till soft.
4. While peas are cooking, saute onions and chili peppers in the large low pot on a medium low temperature until onions are soft - divide between 2 pots for 125 or more
5. Add spices, stir and cook for 2-3 minutes, careful not to burn spices.
4. Add cauliflower to the onions with second amount of water and simmer until almost tender, then add sweet potatoes and peppers.
5. With immersion blender puree the split peas with any cooking liquid that remains in the pot.
6. When the vegetables are all tender, mix in pureed split peas, spinach, lemon juice and salt to taste. Simmer just until spinach has wilted - ideally you want it to keep its bright

green color!