

Curried Vegetables -No tomatoes

No. of people: 100

Frozen Peas 6 lbs
Cauliflower, heads 12
Potatoes 11 lbs
Canola oil 1 cup
Ginger 1 cup
Brown mustard *seeds* 6 Tbsp
Cumin *seeds* 7 Tbsp
Cayenne *powder* 1 Tbsp
Cumin *ground* 6 Tbsp
Coriander *Ground* 5 Tbsp
Tumeric 3 Tbsp
Hing (asafoetida) 2 Tbsp
Salt 5 Tbsp
Cilantro, bunches 2

Preparation, the day before:

1. Scrub potatoes to clean them. Peel if you wish. Cut into small ½ inch chunks and drop into a **bucket with cold water**, label, and store in walk-in.
2. Wash cauliflower and cut into bite-sized pieces. Place in plastic bucket, cover, label, and store in walk-in.
1. Chop ginger. Cover, label and store in walk-in.
2. Chop Cilantro and store in walk-in

Cooking, the morning dish is to be served:

Have all the ingredients ready. For the largest batches use the two largest rondeau pots (labeled, #1).

1. Prepare curry mix: combine Cayenne, ground cumin, ground coriander, tumeric & hing in a small dish
2. Set the pots on the “candy” stove (the big, single unit stoves). Set the heat to medium low.
3. Pour oil in the pots. Set the pot to medium high
4. Divide mustard seeds between the 2 pots into. Wait till they pop
5. Stir in cumin seeds divided equally between the 2 pots, wait for a few seconds

Then add the potatoes dividing them evenly between the two pots. Stir well, reduce heat and cover with the big lids. Sauté to lightly brown & half cook, 10-15 minutes. Stir from time to time.

6. Stir in curry mix. Half in each pot. Sauté the mixture until it's fragrant. Be careful not to brown it or burn it.

7. Add ginger

8. Add the cauliflower to each pot dividing it evenly. Stir well **scraping the bottoms of the pots to prevent sticking**. Cover with the lids and bring to simmer. Cook until the potatoes and the cauliflower are **thoroughly tender** (about 25 minutes). Add a small amount of water if sticking to the bottom of the pot too much

Divide the peas evenly between the two pots, stir them in gently and cook for another 5 minutes.

Add the salt & cilantro to each pot and stir again. Add more salt if necessary

Serve in deep hotel pans with stainless steel serving spoons.