

Fruit Curry (adapted from "Recipes for the Outdoors", TTC, 1994)

Serves 4 people

Ingredients

- 350g mixed dried fruit and nuts(e.g. apple, pineapple, apricots, sultanas, coconut, almonds, brazils, pine nut)
- 1 tablespoon brown sugar
- 2 tablespoons onion flakes
- 2- 3 teaspoons curry powder according to taste
- 1 packet Maggi onion soup mix
- 2 tablespoons cornflour
- 1 tablespoon gravy mix (e.g Bistro)
- 400g rice

Method

On the tramp

1. Add 2 cups of water to the dried fruit and nut mix, and soak for 10-20 minutes.
2. Add the remaining ingredients except the cornflour.
3. Mix the cornflour with a little cold water to make a smooth paste
4. Stir in the cornflour and bring to the boil, stirring occasionally.
5. Cook for 30 minutes.
6. In a separate billy, cook the rice.
7. Serve the fruit curry with the rice.

Number of people	Two	Four	Six	Eight	Ten
Mixed dried & nuts	175g	350g	525g	700g	875g
Brown sugar	½ tablespoon	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons
Onion flakes	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons	5 tablespoons
Curry powder	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons	5 teaspoons

Onion soup	½ packet	1 packet	1 ½ packets	2 packets	2 ½ packets
Cornflour	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons	5 tablespoons
Gravy mix	½ tablespoon	1 tablespoon	2 tablespoons	3 tablespoons	4 tablespoons
Rice	200g	400g	600g	800g	1000g