

## GREG'S EVERYDAY YELLOW CURRY BASE

*Most of these ingredients are already in your cabinet!*

3 T turmeric  
1 T paprika  
1 T black peppercorns  
1 T coriander seeds  
1 T cumin seeds

**Toast spices in a pan over high heat until smoking, moving the pan so they don't burn.**

1 large yellow onion, roughly chopped  
3 garlic cloves  
1 T ground ginger  
1 bunch cilantro leaves

**Add to a blender with toasted spices and blend.**

3/4 cup oil  
4 T fish sauce  
2 T lemon juice  
1 1/2 t kosher salt (or to taste)

**Slowly add oil while blending to incorporate, then add fish sauce, lemon juice and salt. Continue until well blended.**

*Yields about 2 cups. Add coconut milk to make a delicious stir-fry; add chicken broth, and you've got a great soup. You can even use it as a marinade for meats before grilling!*

