

# Curried Yams

1        *medium onion*  
8 cloves *garlic*  
8        *lime leaves*  
2 tbsp *peanut butter*  
2 tbsp *grated ginger*  
1 tbsp *whole cumin*  
1 tbsp *whole coriander*  
2 tbsp *gochugaru*  
◇  
1 tsp    *coconut oil*  
1 tbsp   *bouillon paste*  
500ml   *water*  
1 can    *coconut milk*  
2 tbsp   *sugar*  
3        *large yams*  
          *fish or soy sauce*  
          *fried shallots*

Add curry ingredients to a blender and process into a smooth paste. Add water if needed.

Melt coconut oil in sauce pan and fry curry paste to bloom spices. Then add remaining sauce ingredients and bring to a slow boil. Adjust saltiness with fish or soy sauce to taste.

Cut yams into inch size cubes and cook in curry on low heat until softened.

Optionally, top with fried shallots when serving.