



## East Indian Fish Recipe

1/2 pound of cooked salmon

1 ounce of butter

2 small onions

1 ounce of coconut,

2 hard-boiled eggs

1 pint of milk;

paprika and salt to taste.

Preparing Method:

### Curry Paste

1. Slice 1/2 pound of cooked salmon;
2. heat 1 ounce of butter in a stew-pan;
3. add 2 small onions chopped fine, 1 ounce of coconut, 2 hard-boiled eggs chopped.
4. Let cook a few minutes,
5. then add 1 pint of milk;
6. let boil up once.

### East Indian Fish

1. Add the fish, curry paste, 1 teaspoonful of paprika and salt to taste.
2. Let cook a few minutes, then stir.
3. Serve very hot with toast or with boiled rice.