

MADRAS CURRY DIP



DIRECTIONS

Classic ingredients from Indian cuisine season this slightly sweet, golden sauce, making it ideal to pair with Alaska pollock, cod, crab and scallops.

Whisk the yogurt, lime juice, and curry powder together in a small bowl. Stir in the chutney, garlic, cilantro, green onion, and hot sauce until blended. Cover and refrigerate until ready to serve.

Makes about 1½ cups.

prep time: 5 cook time: 0 servings: 4

INGREDIENTS

1 cup plain Greek-style yogurt
3 Tablespoons fresh lime juice (about 1 lime)
1 Tablespoon curry powder
2 to 3 Tablespoons mango chutney
1 teaspoon minced garlic
2 to 3 Tablespoons fresh chopped cilantro
1 green onion, sliced
½ teaspoon hot pepper sauce, or to taste



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