

# Curry Sauce

## Ingredients

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- 1 Curry Roux Recipe
- 1/2 Onion (diced)
- 1 Potato (large, diced)
- 1 Carrot (diced)
- 3 1/2 c Water
- 1 t Salt

## Instructions

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1. In a pot add water, onion, potato, and carrot. Bring the water to boil and then simmer for 20 minutes or until the vegetables are soft.
2. Add curry roux and salt to the pot with vegetables. Turn on the heat to low and allow to simmer for 10 minutes. Keep mixing until the curry sauce is thick and smooth.
3. Serve with rice and katsu.