

KANGAROO DIP

300 Grams Kangaroo	Chopping Boards
1 Large Onion	Knives
2 Cloves Garlic	Garlic Crusher
3 Teaspoons Curry	Spoon Measures
2 Tomatoes	Cup Measures
1 Cup Water	Frying Pan
1 Vegetable StockCube	
2 Tablespoons Apple Cider	
Olive Oil	

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Cut the Kangaroo in to small cubes.**
- 4. Peel and dice the onion very finely**
- 5. Peel and crush the garlic**
- 6. Dice the tomatoes**
- 7. Put enough oil in the bottom of the frypan to cover the bottom.**
- 8. Heat the frypan and add the garlic and onion. Cook until softened.**
- 9. Add the curry powder and stir until well combined.**
- 10. Add the Kangaroo and cook quickly.**

- 11. Add the diced tomatoes and vegetable stock cube.**
- 12. Add the water just enough to cover the ingredients.**
- 13. Simmer until thickened.**
- 14. At the end add the apple cider.**