

## **RHUBARB & WINE CURRIED TURKEY** Susanne Williams

1½ c cooked chicken or turkey meat, chopped  
¼ c margarine  
½ t salt  
2 cloves garlic, minced  
1 c onion, chopped  
1½ c rhubarb, finely diced  
1 c chicken broth  
½ c white wine  
½ c coconut milk  
2 T flour  
2 t curry powder  
1 t dry (or 1½ T prepared) mustard  
½ t powdered (or 1 T grated fresh) ginger  
2 T honey

Saute garlic, onion & salt in margarine. When the onion is soft, add rhubarb, flour & seasonings. Mix 3 liquids together; gradually add to rhubarb mixture, stirring & simmering until thick & smooth. Blend in honey. Add meat and simmer for 20 minutes. If too thick, thin sauce with more chicken broth. Serves 6.