

A close-up photograph of a plate of Pet Milk Rice Curry. The dish consists of white rice, several large shrimp, and a creamy sauce. The plate is green. The background is slightly blurred, showing a wooden surface and a yellow tag with the number '14'.

## Pet Milk Rice Curry

1 cup jasmine rice

2 cups water

1 tsp salt

¼ cup finely chopped onion

2 tbsp melted butter

¾ tsp curry powder

½ cup evaporated milk

¼ tsp salt

Simmer the rice in the water and teaspoon of salt until tender. Set aside. Sauté the onion in the butter until tender, about five minutes. Blend in the curry powder,. Add the rice and evaporated milk. Salt to taste, about ¼ tsp.

Adapted from *Tempting Low Cost Meals* (1940).