

Curried Cream of Chicken Soup

This is from The Silver Palate Cookbook. It is simple, delicious, and a touch out of the ordinary, both because of the curry flavor and the "cream" method which calls for half-and-half but is just as good with regular milk!

Step 1:

6 tablespoons butter (I use 2 tablespoons)
2 cups minced onions
2 carrots, peeled and chopped

Cook over low heat, covered, until tender.

Step 2:

2 tablespoons curry powder
5 cups chicken stock
6 parsley sprigs
1 chicken, quartered
½ cup rice
Salt and pepper to taste

Add all. Bring to a boil, reduce heat and cover. Simmer until chicken is done. Cool chicken in stock. Remove meat from bones and dice it.

Step 3:

1 cup half and half (I use milk, either whole or 2%, depending on what I've got around)
10 ounces frozen peas, defrosted

Remove fat from broth. Strain soup through strainer.

Put solids and 1 cup stock in food processor and puree. Return to pot and add milk. Stir in reserved stock until soup reaches desired consistency. Add chicken and peas and simmer for 15 minutes or until peas are done. Season to taste.