



Mulligatawny Soup

8 – 8 oz. servings

3/4 c.	Onion, chopped
2 stalks	Celery, chopped
3/4 c.	Eggplant, peeled and diced
1/2 c.	Green Pepper, diced
1	Apple (medium sized), diced
2 Tbsp.	Butter or Margarine
1	Boneless/Skinless Chicken Breast (medium sized), cooked and diced
2 Tbsp.	Flour
2 tsp	Curry Powder
1/8 tsp	White Pepper
4 c.	Chicken Stock, hot
3/4 c.	White Rice, cooked
1/2 c.	Whole milk, hot
1/2 c.	Light Cream, hot
Salt (to taste)	
Pinch of Dried Thyme – optional	

1. Sauté onion and celery on butter/margarine.
2. Add flour, curry powder, salt, and pepper and mix well. Cook for 3-4 minutes, do not brown.
3. Gradually add hot chicken stock, stirring until smooth. Simmer for 5-6 minutes.
4. Blanch eggplant in salted boiling water for 5 minutes or until almost tender. Blanch green peppers and apples separately for 5 minutes or until almost tender
5. Add drained eggplant, peppers, and apple. Simmer until vegetables are tender and soup is fragrant.
6. Add diced chicken and cooked rice.
7. Add milk and cream.
8. Adjust seasoning and serve.