Mulligatawny Soup I

Recipe By: Lise P.

"The name Mulligatawny means 'pepper water', and curry is the particular ingredient that gives this incredible soup such a delicious flavor...so I'm told. This old recipe was given to me long ago."

Ingredients

1/2 cup chopped onion
2 stalks celery, chopped
1 carrot, diced
1/4 cup butter
1 1/2 tablespoons all-purpose flour
1 1/2 teaspoons curry powder
4 cups chicken broth

1/2 apple, cored and chopped
1/4 cup white rice
1 skinless, boneless chicken breast half - cut into cubes
salt to taste
ground black pepper to taste
1 pinch dried thyme
1/2 cup heavy cream, heated

Directions

1. Saute onions, celery, carrot, and butter in a large soup pot. Add flour and curry, and cook 5 more minutes. Add chicken stock, mix well, and bring to a boil. Simmer about 1/2 hour.
2. Add apple, rice, chicken, salt, pepper, and thyme. Simmer 15-20 minutes, or until rice is done.
3. When serving, add hot cream.