

Apple Soup With Curry Spices

Serves 4

2 T. butter (1/4 stick)
1 medium onion, chopped
1 pound cooking apples, peeled, cored and diced
1 T. curry powder
2.5 C. chicken broth (canned or from bouillon)
1/2 C. whipping cream
salt pepper and cayenne (optional)
fresh chives, chopped (optional)

Melt the butter in large heavy saucepan over medium heat. Add onion and sauté 5 minutes. Add apples and sauté until they begin to soften, 5 minutes. Add curry and cook 15 seconds. Stir in stock gradually. Simmer until apples are tender, 15 minutes. Add cream and simmer for 5 minutes. Season with salt and pepper, and cayenne if desired. Sprinkle with chives and serve.