



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Curried Cream of Chicken Soup –

**6 tbl. butter
2 cups finely chopped onions
2 carrots, peeled and chopped
2 tbl. curry powder (we used Madras)
5 cups chicken stock
6 sprigs of parsley
1 cut up fryer (3-4 pounds)
½ cup long-grain rice (not converted or instant)
Salt and pepper to taste
1 cup half-and-half
10 ounces frozen peas, defrosted**

- 1. Melt the butter in a pot. Add onions, carrots and curry powder and cook over low heat, covered, until vegetables are tender, about 25 minutes; stir occasionally.**
- 2. Add the stock, parsley, chicken and rice. Bring soup to a boil, reduce heat, and cover. Cook at a simmer until chicken is done, 25 – 30 minutes.**
- 3. Cool chicken in the stock. Remove the meat from the bones and dice it; reserve the meat.**
- 4. Pour the soup through a strainer and transfer the solids to the bowl of a food processor fitted with a steel blade, or use a food mill fitted with a medium disc. Add 1 cup of the cooking liquid and process until smooth. Reserve the rest of the liquid.**
- 5. Return pureed soup to the pot and add the half-and-half. Stir in additional cooking stock, about 4 cups, until soup reaches the desired consistency.**
- 6. Add reserved diced chicken and defrosted peas and simmer the soup for 15 minutes, or until peas are done. Season to taste with salt and pepper, and serve immediately.**

Credit: Silver Palate Cookbook