

Chicken Curry Soup Recipe

Makes eight servings.

In a large saucepan

4 cups chicken stock
One bay leaf
1/2 cup cream of coconut
1/2 cup coconut milk
2/3 cup pineapple juice
Bring to a boil.
Thicken with a roux: 1/4 cup butter, seven
tablespoons flour
While boiling, add: 1/4 cup cornstarch
mixed with one tablespoon water

Clean and dice

2 cups chicken (1.66 lbs.)
1/2 cup diced onion
1/2 cup diced celery ribs

Pre-heat thick stockpot and add

1/4 cup olive oil
1/4 teaspoon coarse black pepper
2 cups chicken — cook until 3/4 done
1/2 cup diced onion — cook until
transparent

Mix together and add

1/2 teaspoon fresh garlic
1/2 teaspoon fresh ginger
One teaspoon cumin
Three teaspoons curry powder
One teaspoon sambol
1/8 teaspoon fine black pepper
Sauté lightly — finish with 1/2 cup heavy
cream.
Add: 1/2 cup diced celery ribs
Add: thickened stock to chicken and
spices

Finish with

1/2 cup cooked wild rice
Season to taste with salt and pepper. Top
with toasted coconut, toasted almonds,
lime zest and pineapple-black currant
chutney (recipe to follow).

PINEAPPLE-BLACK CURRANT CHUTNEY

In small saucepan

Zest from 1 lemon
1 teaspoon fresh ginger
1/2 cup sugar
1/2 cup water
Reduce by half to a thick syrup. Set aside.

In saucepan, brown

1/2 cup sugar
Add: 1/2 cup fine diced onion. Cook until
transparent.
Then add: 2 cups fine diced pineapple.
Cook lightly.
Add: 2 cups pineapple juice, 1 teaspoon
nutmeg, 1 teaspoon cinnamon, 1/2
teaspoon cloves
Thicken with 1 1/2 tablespoons cornstarch
added to 1 cup water

Finish with

Add lemon zest syrup
1/3 cup rice wine vinegar
1 cup black currants
1 teaspoon fresh ginger

ENJOY