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SUN MOUNTAIN LODGE

Curried Chicken Soup

Serves 10-15

1 gallon	water
$\frac{3}{4}$ cup	chicken base
1	15 oz. can Coco Lopez
34.5 oz.	pineapple juice
1	bay leaf
$\frac{1}{2}$ T.	garlic
$\frac{1}{2}$ T.	chopped ginger
1 tsp.	sambal

Bring to boil. Finish with roux and cornstarch slurry: $\frac{1}{4}$ cup cornstarch dissolved in $\frac{1}{4}$ cup cold water.

Roux:

4 oz.	butter, melted, then add:
4 oz.	flour

Cook for 15 minutes. Add:

2	onions, diced
4	celery ribs, diced
5 lbs.	chicken, diced

Cook chicken until done. Add celery and onions. Cook until tender.

Add spices:

2 oz.	curry
1 oz.	cumin
2 tsp.	black pepper

Cook until you smell the spices, then add soup base to chicken. Finish with a light splash of Tabasco.

Pineapple Chutney

$\frac{1}{2}$	small onion, diced
1 $\frac{1}{2}$ cups	sugar

Caramelize together in thick-bottom pan.

Add:

$\frac{1}{2}$	pineapple, diced
1-6 oz. can	pineapple juice
2 tsp.	cinnamon
1 tsp.	cloves
1 tsp.	nutmeg

Bring to a boil and thicken with cornstarch slurry: $\frac{1}{4}$ cup cornstarch dissolved in $\frac{1}{4}$ cup cold water. Let cool, then add:

1 cup	currants
$\frac{1}{2}$ oz.	rice wine vinegar