

## CHICKEN CURRY SOUP RECIPE

*Makes 8 servings.*

In large saucepan:

4 cups chicken stock  
1 bay leaf  
½ cup cream of coconut  
½ cup coconut milk  
2/3 cup pineapple juice

Bring to boil.

Thicken with roux: ¼ cup butter, 7 tablespoons flour

While boiling, add: ¼ cup cornstarch mixed with 1 tablespoon water

Clean and dice:

2 cups chicken (1.66 lbs.)  
½ cup diced onion  
½ cup diced celery ribs

Pre-heat thick stockpot. Add:

¼ cup olive oil  
¼ teaspoon coarse black pepper  
2 cups chicken – cook until ¾ done.  
½ cup diced onion – cook until transparent.

Mix together and add:

½ teaspoon fresh garlic  
½ teaspoon fresh ginger  
1 teaspoon cumin  
3 teaspoons curry powder  
1 teaspoon sambol  
1/8 teaspoon fine black pepper  
Sauté lightly – finish with ½ cup heavy cream.  
Add: ½ cup diced celery ribs  
Add: thickened stock to chicken and spices

Finish with:

½ cup cooked wild rice  
Season to taste with salt & pepper. Top with toasted coconut, toasted almonds, lime zest and pineapple-black current chutney. (Recipe to follow)

## Pineapple – Black Currant Chutney

In small saucepan:

Zest from 1 lemon  
1 teaspoon fresh ginger  
½ cup sugar  
½ cup water

Reduce by half to a thick syrup; set aside.

In saucepan, brown:

½ cup sugar  
Add: ½ 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  
½ teaspoon cloves  
Thicken with 1 ½ 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!