

CHICKEN CURRY SOUP FROM SUN MOUNTAIN LODGE

Makes 8 servings

IN LARGE SAUCEPAN:

4 cups chicken stock

1 bay leaf

1/2 cup cream of coconut

1/2 cup coconut milk

2/3 cup pineapple juice

Bring to boil.

Thicken with roux: 1/4 cup butter, 7 tablespoons flour

While boiling, add: 1/4 cup cornstarch

mixed with 1 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. 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

1 teaspoon cumin

3 teaspoons curry powder

1 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 current 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