

Curried Broccoli Soup

Ingredients:

- 1 Tbsp butter
- 1 onion, chopped
- 2 tsp curry powder
- 4 cups chicken stock
- 3 cups chopped broccoli
- 2 green apples, peeled and chopped
- 1 tsp salt
- 1/2 tsp white pepper
- 1/4 tsp freshly grated nutmeg
- 1/2 cup heavy cream

Directions:

In a large pot, melt butter over medium heat. Add onion and saute until tender. Sprinkle curry powder over onion and whisk until it is evenly absorbed. Whisk in chicken stock until smooth. Stir in broccoli, apples, salt, pepper and nutmeg. Reduce heat to medium-low, cover, and simmer until broccoli is very tender. Puree in batches in a blender. Return soup to pot and stir in the cream. Heat through but do not boil.

Serves:6