



## MULLIGATAWNY SOUP

- 1 Cup Diced Chicken
- 1/2 Cup Butter, Melted
- 1/4 Cup Chopped Onion
- 1/4 Cup Chopped Celery
- 1/4 Cup Diced Carrots
- 2 Sour Apples, Pared and Sliced
- 4 Tablespoons Flour
- 1 Teaspoon Curry Powder
- 6 Cups Veal Stock
- 1 Teaspoon Minced Parsley
- 2 Cloves
- 1/2 Bell Pepper, Chopped Fine
- 1/8 Teaspoon Pepper
- 1 Teaspoon Salt
- 1/8 Teaspoon Mace
- 1 Teaspoon Sugar
- 1 Cup Tomato Pulp

## DIRECTIONS

1. Brown chicken in butter.
2. Add vegetables and apples and cook until browned.
3. Stir in flour and curry powder; when blended add stock slowly, stirring until well mixed.
4. Season to taste.
5. Add tomato pulp and cook slowly until chicken is tender.
6. Remove chicken, strain forcing vegetables through a sieve.
7. Return chicken.
8. Heat through.
9. Serve over rice.