Bridget's Mulligatawny

Recipe from the kitchen of Bridget

Ingredients

- 1 Tbsp butter
- 1 rasher bacon, chopped (optional)
- 1 onion, sliced
- 3 level tsp curry powder
- 1/2 tsp turmeric
- 2 Granny Smith apples
- 2 carrots, peeled and chopped
- 6 dried apricots, chopped
- 1 large ripe tomato, skinned and chopped
- 2 litres (8 cups) good chicken stock (or bouillon cubes with water)
- Squeeze of lemon juice

Instructions

1. Melt butter in a large saucepan. Add bacon and sauté onion until soft and glossy.
2. Add curry powder and turmeric - sauté one minute.
3. Add rest of ingredients. Simmer for about 3/4 hour.
4. Run through processor (blend until smooth).
5. Reheat and add lemon juice. Taste for salt.
6. Serve with whipped cream and a lemon slice and parsley.
7. Traditional garnish is boiled rice.

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1 Onion - sliced
3 level tsp curry powder
1/2 " " turmeric
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Saute onion until soft and glossy.
Add curry + turmeric — saute one minute
Add rest of ingredients — simmer for
about 3/4 8 hour. Run through processor
Reheat and add lemon juice and taste
for salt.
Serve with whipped cream and a
lemon slice + parsley
Traditional garnish is boiled rice.

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