

Hints for Homemakers

by **SONDRA REID**

Classic Soups Get Flavor of Curry

Two classic soups are distinguished by seasoning with curry powder.

Mulligatawny, an East Indian soup, usually is the more heavily seasoned of the two. In fact, its name means pepper water. Mul-



Sondra Reid

ligatawny is the heartier soup, too. It has pieces of chicken in the broth and is served over rice.

Senegalese, named for a West African region, is a creamy, more delicate soup. The version here is served hot with a topping of whipped cream, but this soup sometimes is served well chilled.

MULLIGATAWNY

- 2 1/2-lb. broiler-fryer
- 4 tbsp. butter or margarine
- 2 tbsp. flour
- 2 tsp. curry powder
- 2 qt. chicken bouillon or stock
- 2 carrots, diced
- 1 small onion, diced
- 1 bay leaf
- 2 whole cloves
- 6 whole black peppers
- Salt to taste
- Few grains cayenne
- 1/2 cup diced eggplant
- Butter or margarine
- Hot cooked rice

Cut chicken into pieces.

Melt 4 tbsp. butter in large kettle, add chicken and cook, turning as necessary, until lightly browned on all sides. Blend flour and curry powder and sprinkle over chicken. Add bouillon and stir until smooth. Add carrots, onion, bay leaf, cloves, black peppers, salt and cayenne. Cover and simmer gently until chicken is tender, about 1 1/2 hr. Remove chicken, bay leaf, cloves and black peppers from soup. Remove chicken meat from bones, dice and return to soup. Cook eggplant in a small amount of butter until soft. Add to soup and heat. Serve over mounds of rice in large soup plates. Makes 6 to 8 servings.

SENEGALESE CELERY SOUP

- 3 tbsp. butter or margarine
- 1/2 cup finely chopped celery
- 1/2 cup minced onion
- 1.2 tsp. curry powder
- 2 tbsp. flour
- 3/4 cup sweetened applesauce
- 2 cups chicken broth
- 1 cup milk
- 1 cup light cream
- 1 1/2 tsp. salt
- 3/4 cup heavy cream
- 1 1/8 tsp. ground coriander

Melt butter, add celery and onion and cook until tender but now browned. Blend in curry powder and flour. Gradually stir in applesauce, broth, milk, light cream and salt. Heat to simmering, stirring to blend thoroughly. Pour into heat-proof bowls. Whip heavy cream, adding coriander. Spoon mixture on soup and put under broiler until cream browns lightly. Makes 4 to 6 servings.

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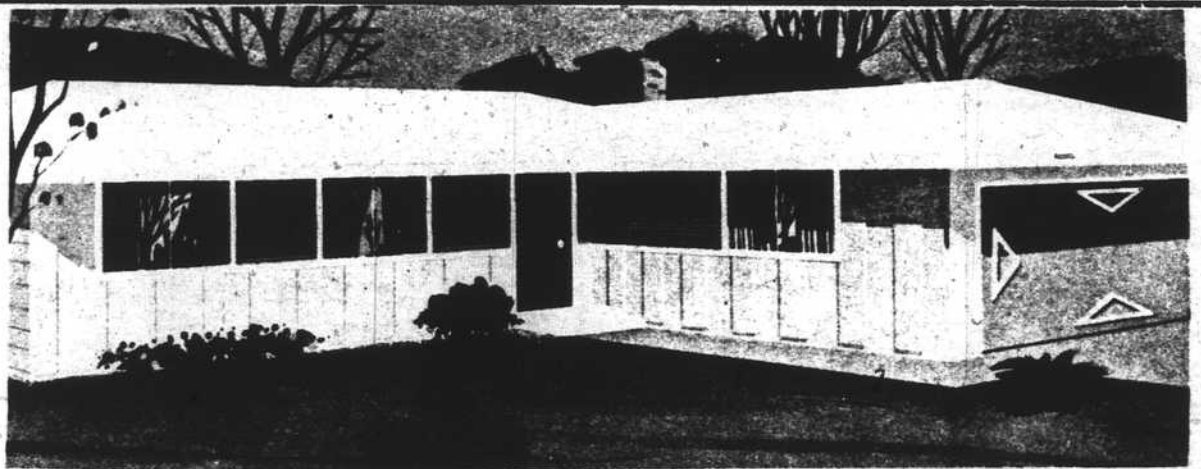
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