

Mulligatawny Soup

Animal Kingdom Lodge

Boma

Ingredients

- 🍷 1 ½ cups Chicken Stock + 6 cups Chicken Stock
- 🍷 3 tbsp. chicken base (add to chicken stock)
- 🍷 2 cups Chicken Breast, diced chunky
- 🍷 ½ cup Heavy Cream
- 🍷 2 tbsp. Milk
- 🍷 1/2 cup Celery, diced
- 🍷 1/2 cup Carrots, diced
- 🍷 1/2 cup Onion, diced
- 🍷 1 tbsp. Curry Powder, toasted
- 🍷 1 cup Red Bell Pepper, diced
- 🍷 1 cup Green Bell Pepper, diced
- 🍷 2 tbsp. Honey
- 🍷 2 tbsp. Hot Sauce
- 🍷 1 ½ cups Apples, frozen and cut in half
- 🍷 1 ½ tsp Chopped Parsley
- 🍷 Roux (1/3 cup butter and 2/3 cup flour)

Directions

1. Melt butter and stir in flour to make a roux and set aside.
2. Poach chicken breast in chicken stock until ¾ done, remove, and cut diced, chunky style. Remove excess fat from the stock.
3. Add roux, milk and heavy cream. Let simmer until thicken. Add the celery, carrots, and curry powder. Let cook until vegetables are half done.
4. Add the remaining ingredients including diced chicken.
5. Add the remaining 6 cups of chicken stock
6. Let simmer until peppers are tender. Add apples at the last minute. Adjust seasoning.
7. Add parsley when ready to serve.

