

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Potato Chunk Soup with Curry

Similar to recipe in "The Curry Book"

Potatoes were introduced to India by the Portuguese, as were chiles. India has made these ingredients their own; this soup is an example...

2 Tbsp light olive oil
2 large onions, finely chopped
4 cup peeled potatoes, in chunks
2 Tbsp curry powder
3-4 Tbsp minced garlic
4 can (15 oz) low-sodium chicken broth
½ cup water
2 cup unsweetened coconut milk
½ tsp salt
minced fresh curly parsley or cilantro

Heat oil in a large saucepan over medium heat. When oil is hot, add onion and cook for several minutes, until onion is transparent and shiny. Add potatoes and cook, with stirring, until steamy. Reduce heat a bit and add curry powder and garlic. Cook until mixture is fragrant, stirring often to blend together.

Increase the heat to medium and add broth and water. Bring to a boil, then reduce heat to simmer. Cook 35-45 minutes, stirring occasionally. When potatoes are tender, add milk and salt; stir well, and as soon as soup is heated through, ladle into bowls and garnish. Serve hot.

Yield: About eight servings

Preparation time: 10 minutes

Cooking time: 45 minutes to 1 hour

