



**Nova Scotia
Apples**
Pick An Original



Curried Apple Soup

- 3 tbsp butter
- 1 cup (2) onions, chopped
- 1 cup chopped celery
- 1 1/2 tsp curry powder
- 1/2 tsp pepper
- 4 cups chicken or vegetable stock or both
- 2 medium apples
- 1/2 cups light cream
- 1 tsp lemon juice
- salt to taste

In an 8-cup casserole dish, combine butter, onion, celery; microwave uncovered on High for 5-6 minutes or until veggies are softened, stirring on ce halfway through. Stir flour, curry and pepper into vegetables to blend. Microwave, uncovered for 1 minute on High. Stir in stock or broth gradually until smooth.

Cover- microwave for 10-12 on High.

Meanwhile, peel apples and core. Dice apples, add to mixture. Cover and microwave on High for 10-12 minutes or until apples are tender and mixture is slightly thickened. Add cream and lemon juice, cover and microwave on Medium for 5-6 minutes. Let stand 5 minutes before serving. Makes 5 1/2 cups.

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