



Vermont Curried Apple Soup

- 3 Apples peeled, cored and sliced
- 1 Medium Onion chopped
- 1 Tbs Curry powder (or more)
- 2 Cups Chicken stock
- 1 Cup Heavy cream
- 2 Oz Butter
- Salt and pepper to taste

Sauté onion in butter in a heavy sauce pan until translucent. Add apples and sauté until apples start to soften. Add curry. Slowly add chicken stock while stirring gently over medium high heat. Add cream and simmer for 30 minutes, stirring occasionally.

Season to taste with salt and pepper or additional curry.

Serve with a dollop of sour cream.

