Curried Parsnip Soup

CURRIED PARSNIP SOUP

(Serves 4)

Ingredients

- 1 oz butter (or marg)
- 1 small onion
- 1 lb (0.45 kg) Parsnips thinly sliced
- 2 teaspoons curry powder
- 1 pt (.5 Lt) chicken stock salt and pepper
- Parsley

Method

1. Sauté the onion and parsnip in butter for three minutes
2. Stir in curry powder and cook for a further 2 minutes.
3. Pour in stock and season to taste then cook until parsnips are tender.
4. Sieve or liquidise soup until smooth. Reheat and garnish with chopped parsley.

Jean Raynor

Tip from the Kitchen

CRACKED BOILED EGGS

If an egg cracks when boiling, drop an ordinary pin into the water and this will prevent it oozing out!