

CURRIED CHICKEN AND LEEK SOUP WITH RICE

FROM NANCY DOBSON

6 T butter
1-1/2 cups finely chopped leeks
2 garlic cloves, minced
4 T curry powder
1/2 tsp ground turmeric
10 cups chicken stock (2-1/2 quarts)
2 cups chopped cooked chicken breast
1 cup long grain rice
1 cup heavy cream
Salt and pepper to taste

Melt butter in 5 quart Dutch oven. Add leeks and garlic. Cook on medium heat, stirring often. Add curry and turmeric. Add chicken stock. Bring to boil and add the chicken and rice. Cover and simmer 30 minutes.

Add the cream, stir and season with salt and pepper. Heat thoroughly and serve immediately.