

SELECTED RECIPES

SOUPS

"Too many cooks spoil the broth."

MULLIGATAWNY SOUP.

4 tbsp. butter.	1 tsp. curry powder.
$\frac{1}{3}$ c. onion.	1 blade mace.
$\frac{1}{3}$ c. carrot.	2 cloves.
$\frac{1}{3}$ c. celery.	$\frac{1}{2}$ tsp. pepper berries.
1 apple.	1 sprig parsley.
1 c. raw chicken, cut in dice.	5 c. white stock.
$\frac{1}{3}$ c. flour.	1 c. tomatoes.
Cayenne.	Salt and pepper.

Prepare and cut vegetables and apple in small pieces; cook with the chicken in butter until brown. Add flour and seasonings, then gradually stock and tomato; simmer 1 hour. Press through a strainer, reserving chicken. Add chicken to strained soup, season with salt and pepper, and serve with boiled rice.

VEGETABLE SOUP.

4 tbsp. beef dripping.	1 qt. boiling water.
$\frac{1}{3}$ c. carrot.	1 tbsp. butter.
$\frac{1}{3}$ c. turnip.	$\frac{1}{2}$ tbsp. chopped parsley.
$\frac{1}{3}$ c. celery.	1 tsp. salt.
$\frac{1}{2}$ onion.	$\frac{1}{8}$ tsp. pepper.
1 $\frac{1}{2}$ c. potatoes.	

Prepare vegetables and cut in small cubes. Cook carrot, turnip, celery and onion in dripping until a delicate brown, add potatoes, cook 2 minutes longer and then add water. Cover and simmer 1 hour. Add water as needed to keep amount of liquid 1 qt. Add butter, parsley and seasonings. Butter may be used instead of dripping.

CREAM OF CELERY SOUP.

1 $\frac{1}{2}$ c. celery.	4 tbsp. flour.
1 pt. stock.	$\frac{1}{2}$ tsp. salt.
2 c. milk.	$\frac{1}{8}$ tsp. pepper.
4 tbsp. butter.	$\frac{1}{4}$ tsp. onion juice.

Cook celery in boiling water until very soft, press through a strainer (there should be 1 pt. celery stock and pulp), and add to hot milk. Make as a White Sauce. The outer stalks and green leaves of celery may be used.