

recipes from George Betz

Curry chicken and apple

Ingredients

3 cups onion, diced white
2 cups celery, diced
2 cups carrots, diced
2# butter
1/4 cup thyme, dried
2 ea bay leaf
5 # chicken
1 cup curry powder
1 tbsp red pepper flake
1 tbsp coriander
1 quart apple diced
1 quart apple juice
1 cup chicken base
2 gallon water
4 quarts half-half

Method:

Grill chicken until done. Mix with paddle attachment until shredded. Blend with curry powder, coriander and red pepper flakes. In stock pot sauté vegetables and dried herbs in butter. When vegetables are soft add flour and make a roux. Add liquid and mix thoroughly. Add chicken mixture. Roast apples in oven until begin to brown. Add apples to soup. Simmer for 15 minutes. Remove from heat and chill in ice bath. Store in plastic container in refrigerator.

Yield: 4 gallons

Shelf life: 5 days

Storage: refrigerator