

Curried Apple And Leek Soup Recipe

Ingredients:

2 tsp. curry powder
2 Granny Smith apples -- peeled, cored & sliced
3 c. vegetable broth
1 tbsp. margarine
1/4 c. plain yogurt
salt & pepper to taste
3/4 c. sliced potatoes
3 leeks, sliced

Directions:

In a medium saucepan over med-heat/flame, melt butter.
Stir in curry powder & cook 1 min.
Stir in leeks, potato & apples & cook 5 min.
Pour in broth & bring to a boil.
Cover, reduce heat & let simmer 20 min.
Puree in a mixer or food processor/blender, or using an immersion mixer.
Spice up with salt & pepper & serve this with a swirl of yogurt.