

Curried Cauliflower Soup

Jean Witzke

1 tbsp olive oil
4 ounces leeks sliced
1 tsp. curry powder
1/4 tsp turmeric
1/2 tsp salt
1 head cauliflower (1 3/4 lb) cut into small pieces
3 1/2 ounces red potatoes peeled and cut into 1/2 inch cubes
1/2 cup white wine
3 1/2 cup stock (chicken or vegetable)
1 tsp lemon or lime juice

In 4 quart saucepan add olive oil and leeks and sweat for 6 to 8 minutes until soft. Add curry, turmeric, salt, and cook 1-2 minutes. Add cauliflower and potato stir to coat with spices and cook for another 5 minutes to soften slightly. Add wine and bring to boil. Reduce liquid. Add stock and bring to boil. Simmer 25 minutes. Blender to desired consistency.