



Recipe From Phyllis' Kitchen



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STEVEN LEE'S CURRIED WINESAP APPLE & ONION SOUP

- 2 tablespoons butter, unsalted
- 3 medium onions, yellow -- thinly sliced
- 8 large Stayman Winesap apples, peeled, cored -- diced
- 4 cups vegetable broth
- 2 tablespoons sugar
- 1 tablespoon curry powder
- Kosher Salt -- to taste
- White Pepper, freshly ground -- to taste
- 2 cups half and half

In a large Dutch oven, melt the butter over medium heat. Add the onions and cook, stirring often, until transparent. Add the apples, vegetable broth, sugar, curry powder, kosher salt and white pepper. Cover and cook over low heat until the apples are tender - do not allow to boil

Puree using a stick blender or by transferring to a food processor. After the apple mixture is pureed add the half and half and warm. Taste and adjust seasonings if necessary. Serve garnished with a very thin apple slice.

Note: if Winesap apples are not available you can substitute Granny Smith apples and the addition of 1/4 cup dry white wine to the soup. Any really "tasty" apple will make a good soup - even a mixture of apple types would work. Serves 12. Enjoy!

Steven Lee is a Louisville chef.