

Cream of Luau Soup (Cold)

Muriel Miura Kaminaka - Honolulu, HI
Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 10 servings

1 cup green onion, minced
1/4 cup butter or margarine
2 1/2 teaspoons (Hawaiian)
rock salt
1/2 teaspoon monosodium
glutamate
1 pound taro leaves (luau),
finely chopped
6 cups chicken broth
1 can (12 ounce) frozen
coconut milk, thawed
2 cups sour cream

Preparation Time: 10 minutes**Cook Time: 40 minutes**

In a saucepan, saute' the green onion in butter. Add the salt, monosodium glutamate, luau leaves and chicken broth. Simmer for 35 to 40 minutes.

Add the coconut milk and bring to a simmer. Cool.

In a bowl, blend a little soup into the sour cream to form a smooth mixture. Add the mixture to the soup.

Chill before serving.

(Spinach may be substituted for the luau leaves. If spinach is used, reduce the cooking time to 15 to 20 minutes.)

Per Serving (excluding unknown items): 1654 Calories; 151g Fat (81.3% calories from fat); 46g Protein; 32g Carbohydrate; 2g Dietary Fiber; 328mg Cholesterol; 5608mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Vegetable; 1 1/2 Non-Fat Milk; 28 1/2 Fat.