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# Mulligatawny Soup II

*Dorothy Lillystone - Hudson's Oakland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1/2 cup minced onion**  
**1 medium carrot, diced**  
**2 stalks celery, diced**  
**1/4 cup butter**  
**1 1/2 tablespoons flour**  
**1/2 teaspoon curry powder**  
**4 cups boiling water**  
**4 teaspoons instant chicken bouillon OR four bouillon cubes**  
**1/2 cup cooked rice**  
**1/2 cup cooked chicken or turkey, diced**  
**1 teaspoon salt**  
**1/4 teaspoon pepper**  
**1/8 teaspoon dried thyme leaves**

In a large saucepan, saute' the onion, carrot and celery in butter until tender. Stir in the flour and curry powder. Cook and stir for about 5 minutes.

Add the water and bouillon. Heat to boiling. Reduce the heat. Stir to dissolve the bouillon. Simmer, uncovered, for 30 minutes.

Add the remaining ingredients. Simmer for 15 minutes.

Yield: 4 to 6 servings

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 648 Calories; 47g Fat (63.9% calories from fat); 7g Protein; 53g Carbohydrate; 6g Dietary Fiber; 124mg Cholesterol; 2729mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 Vegetable; 9 Fat.*