

## **Cream of Eggplant Soup** (freezes well)

Serves 4-6.

Served at January 2014 Monthly Meeting

2 small eggplants (~2lbs)  
4 tbs butter  
1 ½ C chopped onion  
1 ½ C chopped celery  
1 ½ C chopped potatoes  
1 t curry powder  
¼ t thyme  
¼ - ½ t basil  
1 t salt  
4 C chicken stock  
1 ½ C half and half  
¼ t black pepper  
3 drops tabasco sauce

Peel and slice eggplant; cover with cold salted water for 10 min. Drain and finely dice.

In large heavy saucepan, sauté onions, celery, potatoes and eggplant in butter over low heat for 10 min, stirring often.

Cover and cook over low heat for 40 min or until tender.

Add curry, thyme, basil and salt; stir well and cook uncovered at low heat 10 min.

Stir in chicken stock, cover; simmer 40 min, stirring occasionally.

Remove from heat; cool slightly; puree in blender 2 C at a time.

Stir in half and half, pepper and Tabasco.

From “Jenny’s Gingerbread” a collection of recipes from The Jenny Lind Auxiliary of the Swedish-American Hospital in Rockford, Illinois, published in 1983.