

Tequila Curry Chicken Soup

Grand View Lodge

1 cup tequila
1 cup celery
1 cup onion
1 cup corn
2 tbsp red curry paste
1 tbsp fresh ginger minced
1 tbsp fresh garlic
1 qt heavy cream
1.5 qt chicken stock
1 bunch cilantro
2 lbs chicken thigh meat
2 limes lime juice
2 med diced potatoes
.5 cup butter
1 tbsp vegetable oil
.5 cup flour
to taste salt and pepper

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Step 1. In a Pot on med high heat, sauté diced chicken with the butter and a little oil until chicken is almost cooked through.

Step 2. Add celery and onions until translucent, then add the Tequila and Flame to burn off the alcohol.

Step 3. Add the corn, garlic and ginger and lightly sauté. (Careful not to burn the Garlic) then add the red curry paste, potatoes and stir to coat the vegetables.

Step 4. Add the flour to create a Roux and add the chicken stock and stir, bring to simmer until thickened and the potatoes are tender.

Step 5. Add the heavy cream bring back to simmer, then add Fresh cilantro and lime juice and season to taste.