

Apple Cream Consommé
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An easy and attractive first course.

2 small apples
1 medium onion, finely chopped
¼ tsp. curry powder
2 T butter
2 10 ½ cans beef consommé
1 C cream

Instructions

Pare one apple; core and chop finely. Sauté with onion and curry powder in butter until soft. Put mixture in blender; add one can consommé, blend until smooth. Pour into pot. Add second can of consommé and cream. Heat slowly; do not allow to boil.

When ready to serve, slice other apple very thin and float a couple of slices in each bowl.

Serves 6