

## **Curried Spinach Soup**

- 1 large potato, peeled and chopped
- ½ cup sliced green onions
- 6 T butter
- 1 lb fresh spinach, washed and stems trimmed (12 cups)
- 1/3 cup all-purpose flour
- 2 tsp curry powder
- 4 cups chicken or vegetable broth
- 1 T lemon juice
- 1 8 oz carton dairy sour cream or substitute

In a large saucepan cook potato and green onion in 2 T of the butter over medium heat about 10 minutes or until potatoes are tender. Slowly add spinach, one-fifth at a time, stirring just until spinach is limp and dark green after each addition. In a food processor or blender, process or blend spinach mixture, half at a time, until smooth.

In the same saucepan melt remaining 4 T butter over medium heat. Stir in flour and curry powder, cook and stir for 2 minutes. Slowly add broth, whisking until combined. Stir in spinach mixture and lemon juice. Cook and stir over medium heat until mixture is slightly thickened and bubbly; cook and stir 1 minute more. In a medium bowl stir about 1 cup of the hot mixture into sour cream. Return mixture to saucepan. Heat through but do not boil. Top with croutons, if desired.

Makes 8 servings.