

Cream of Coconut Soup Kahala

Ingredients:

1 Onion, diced

2 leeks, diced

1 celery stalk, diced

2 cloves

1 bay leaf

½ cup (1 cube) butter

1 cup rice flour

3 quarts chicken stock

1 quart canned or frozen coconut

milk, thawed

½ pint (1 cup) heavy cream

Salt & pepper to taste

Nutmeg to taste

Sauté onion, leeks, celery, cloves, and bay leaf in butter, but do not brown. Add rice flour and mix well. Add boiling chicken stock and coconut milk; stir well and simmer approximately 30 minutes. If soup gets too thick, add some more chicken stock. Strain the soup. Add cream and seasonings. Makes 10 servings

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