MULLIGATAWNY SOUP

INGREDIENTS

½ cup   Major Grey’s Mango Chutney
2 T     Madras Curry Powder
2 T     Canola Oil
¼ cup   Finely Diced Onion
¼ cup   Finely Diced Celery
¼ cup   Peeled and Finely Chopped Granny Smith Apple (About ¼ Apple)
¼ cup   Peeled and Roughly Chopped Banana (About ½ Banana)
1 ½ t   Finely Chopped Garlic
1 ½ T   Flour
3 ¼ cups Unsalted or Low-Sodium Chicken Stock or Broth
¾ cup   Whipping Cream, Warmed
1 ¾ cups Cooked Basmati Rice
5 oz    Cooked and Diced Chicken Meat (1 ¼ cups)
        Kosher Salt
        Fresh Ground Black Pepper

DIRECTIONS

1. In a small bowl stir together chutney and curry powder.
2. Cook onions and celery in oil in a stockpot until lightly browned. Add apples and cook just until they start to soften. Add bananas and garlic and cook until garlic is translucent. Add flour and cook until it begins to turn a blond color.
3. Stir in chicken stock and bring to simmer. Stir in chutney mixture.
4. Simmer soup until vegetables and apples are soft, about 10 minutes. Puree in a food processor or with a hand immersion blender until smooth. Stir in cream, rice, and chicken. Simmer for 10 minutes to allow flavors to blend together; season with salt, pepper, and additional curry powder, if desired.

Makes 4 servings (5 cups)

Recipe from The Crimson Spoon: Plating Regional Cuisine on the Palouse. Copyright 2013 by Jamie Callison.
**CHICKEN NOODLE SOUP**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 T</td>
<td>Canola Oil</td>
</tr>
<tr>
<td>½ cup</td>
<td>Small Diced Celery</td>
</tr>
<tr>
<td>½ cup</td>
<td>Small Diced Carrots</td>
</tr>
<tr>
<td>½ cup</td>
<td>Small Diced Yellow Onion</td>
</tr>
<tr>
<td>2 t</td>
<td>Minced Garlic</td>
</tr>
<tr>
<td>6 cups</td>
<td>Unsalted or Low-Sodium Chicken Stock or Broth</td>
</tr>
<tr>
<td>1 t</td>
<td>Minced Fresh Thyme</td>
</tr>
<tr>
<td>1 cup</td>
<td>Small Diced Cooked Chicken</td>
</tr>
<tr>
<td></td>
<td>Kosher Salt</td>
</tr>
<tr>
<td></td>
<td>Fresh Ground Black Pepper</td>
</tr>
<tr>
<td>1 cup</td>
<td>Cooked and Drained Pasta</td>
</tr>
</tbody>
</table>

**DIRECTIONS**

1. Cook celery, carrots, and onions in oil on medium heat until translucent.
2. Add garlic and thyme, and cook for about 1 minute.
3. Add simmering chicken stock and diced chicken; bring to a simmer.
4. Season to taste.
5. Add cooked pasta just prior to serving; bring to a simmer.

Makes 4 servings (6 cups)

*Recipe from The Crimson Spoon: Plating Regional Cuisine on the Palouse. Copyright 2013 by Jamie Callison.*
FIRE-ROASTED TOMATO SOUP

INGREDIENTS
2 T Olive Oil
¾ cup Finely Diced Onion
½ cup Finely Diced Celery
½ cup Finely Diced Carrots
2 T Finely Chopped Garlic
2 T Flour
3 cups Unsalted or Low-Sodium Chicken or Vegetable Stock or Broth
1 can (14.5 oz) Diced Fire-Roasted Tomatoes
¼ cup Tomato Paste
2 t Finely Chopped Fresh Basil
2 t Finely Chopped Fresh Thyme
Kosher Salt
Fresh Ground Black Pepper
Thinly Sliced (Chiffonade) Fresh Basil

DIRECTIONS
1. Cook onions, celery, and carrots in olive oil in a stockpot until translucent. Add garlic and cook until translucent.
2. Stir in flour and cook, stirring until a pale brown color, for about 2-3 minutes. Gradually stir in stock, bring to boil, then reduce to a simmer.
3. Stir in tomatoes and tomato paste; simmer for 20 minutes.
4. Puree soup in a food processor or with a hand immersion blender until smooth.
5. Stir in basil and thyme, season with salt and pepper. Garnish soup with basil.

Makes 4 servings (4 cups)

Recipe from The Crimson Spoon: Plating Regional Cuisine on the Palouse. Copyright 2013 by Jamie Callison.
COUGAR GOLD CHEESE CROSTINI

INGREDIENTS
8 Baguette slices
2-3 T Olive Oil
8 slices Cougar Gold Cheese, or an Artisan-Style Sharp Cheddar Cheese

DIRECTIONS
1. Preheat a broiler. Brush baguette slices on one side with olive oil; broil until golden brown.
2. Top with cheese; broil until cheese is melted and lightly browned.

Makes 8 Crostini

Recipe from The Crimson Spoon: Plating Regional Cuisine on the Palouse. Copyright 2013 by Jamie Collison.