



Mary Duffy's Parsnip Soup

1 generous Tbsp. of butter

2 lbs parsnips, thinly sliced

1 medium onion, chopped

1 tsp. curry powder

1 tsp. cumin

1 tsp. coriander

½ white cardamom

1 lg. clove of garlic

5 c chicken or beef stock

½ heavy cream

Chopped chives or parsley

Heat butter till foaming. Add onion and parsnips, cook until soft but not browned. Add curry, spices and garlic. Slowly add the stock, stir until mixed. Cover and simmer gently about 30 minutes, until parsnips are quite soft. Blend small amounts till smooth and return to pan or use an immersion blender. If it's too thick, add some stock. Stir in the cream and reheat-do not boil. Serve topped with chives or parsley.

Note: one source for white cardamom is Penzeys Spices.