Murgh Shorba
CHICKEN SOUP PUNJABI STYLE

SERVES 4-6.

2 ounces (120 gm) butter (~~1/2 stick~~)
1/2 cup flour
2 tablespoons garlic/ginger paste or
6 small garlic cloves, mashed
piece of fresh ginger size of a Brazil nut, minced

Dry Masala:
1/2 teaspoon cinnamon powder
1/2 teaspoon cardamom powder
1/2 teaspoon ground coriander
1/2 teaspoon paprika
~~1/2 teaspoon turmeric~~ We do use turmeric
1/2 teaspoon garam masala
1/2 teaspoon ~~red chili powder~~ Cayenne pepper (1/4 tsp to serve with Chardonnay)
2 quarts (2 liters) chicken stock (see note below) use 5 cans (16oz each)
1 breast of chicken, skinned and boned, then minced (meat can be precooked) use 2 breasts to serve as entree
1 teaspoon sugar
1 teaspoon salt

Cilantro leaves to add to soup

1/4 cup heavy cream
freshly ground pepper to taste
use 1 tsp per bowl, or 1 Tbsp of half+half

NOTE: If you are making stock from scratch, bring 2 pounds of chicken bones to boil in 3 quarts of water (2 1/2 liters). Skim off surface scum, and reduce to 2 quarts. This will take about 1 hour.

1. In a large soup pot, melt the butter over medium heat. Sprinkle in the flour and stir steadily until the mixture just begins to turn golden brown.

2. Stir in the garlic/ginger paste and the dry masala, blending well.

3. Add the stock.

4. Bring soup to the boil, then lower heat and simmer 10 minutes.

5. Add the minced chicken breast, the sugar and salt,
Simmer 5 minutes.

When serving, top with a teaspoon of heavy cream in the center of each bowl. Grind a bit of black pepper in the center of the cream. Add cilantro leaves too