

## SUNDAY SUPPER

### Curry-Cauliflower Soup

Serves 6 as side dish.

Note: Roasting the cauliflower before adding it to the soup produces a caramelized flavor that is complemented by the light touch of curry. From "The Grilled Cheese Kitchen," by Heidi Gibson with Nate Pollak.

- 1 large head cauliflower, cut into 2-in. chunks
- 1 tbsp. olive oil
- Kosher salt and freshly ground black pepper
- 1 tbsp. salted butter
- $\frac{1}{2}$  medium yellow onion, diced
- 1 garlic clove, minced
- 3 tbsp. flour
- 1 c. whole milk
- $\frac{1}{2}$  c. heavy cream
- 2 c. vegetable stock
- 2 tsp. curry powder
- $\frac{1}{4}$  tsp. cayenne pepper
- 5 oz. Cheddar cheese (mild, medium or sharp), shredded, plus more for garnish
- Minced fresh chives, for garnish, optional

#### Directions

Preheat oven to 375 degrees. Line a baking sheet with parchment paper or aluminum foil.

In a large bowl, combine cauliflower, olive oil,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  teaspoon black pepper, and toss to mix well. Spread cauliflower in single layer on prepared baking sheet and bake until softened and lightly browned, about 20 minutes. Let cool on the pan.

In small soup pot over medium-low heat, melt butter. Add onion and sauté until soft and translucent, 5 to 7 minutes. Add garlic and sauté for 1 minute longer (do not let garlic burn).

Whisk in the flour and cook for 1 minute, stirring constantly. Whisk in milk, cream and vegetable stock. Add roasted cauliflower, curry powder and cayenne pepper, and stir to combine. Raise heat to bring to low boil, then turn heat to low, cover and simmer until cauliflower is soft and easily pierced with a fork, about 15 minutes longer. Add cheese and stir until cheese is fully melted into soup. Remove from heat.

Use an immersion blender to blend the soup into a smooth purée in the pot. (If you don't have an immersion blender, purée soup in a countertop blender, working in batches on low speed. Remove center plug from lid, cover lid with clean towel and hold down the lid while blending, or the hot soup will blow the lid off and make a mess in the kitchen.) Taste and adjust seasoning with salt and black pepper.

Ladle soup into bowls, sprinkle with the chives, if using, and more cheese, and serve immediately.



ANTONIS ACHILLEOS

Welcome to the Towerpoint Resort Chapel Worship Service. We are very excited that you have decided to join us. The Chapel has been an integral piece of the Towerpoint experience for the past 40 years. We are a non-denominational Chapel, led by a lay board of volunteers, with one intent, to praise and honor Jesus Christ, and designed to meet the spiritual needs that you may have during your stay at Towerpoint. We do not encourage discrimination in any of our many ministries or with those who teach or deliver the word of God from the Holy Bible. Basically in a nut shell we are here to serve Christ and you. Join in with the worship experience this morning and we encourage you to participate wherever God may lead you.

Notes  
 O/N NYT Yeast Waffles  
 2 1/4 c milk  
 1 stick unsalted butter, cut in cubes +  
 15g (1T) sugar  
 5g (+ tsp) salt  
 1 pkg active dry yeast (2 1/4 tsp)  
 240g. A-P flour (2 c.)  
 90g w.w. flour (or A-P) (3/4 c.)  
 2 large eggs  
 1/4 tsp baking soda

1) Sm. pot med ht - milk & butter hot not simmering. Stir in sug & salt - cook for w. iron to lukewarm. 2) Lg bowl - 1/2 c. warm H<sub>2</sub>O & yeast - 5 min. 3) Add warm milk mix to yeast & stir. Whisk in flours. Cover - 2-3 hrs @ room temp or O/N in fridge. 4) Heat w. iron. Whisk eggs & soda into batter. Coat iron w/ melted butter. 1/2 c. batter

Waffle - Eat or keep warm

We have a Visitation Ministry at Towerpoint Chapel. If you know of someone who could benefit from a loving and listening ear, let Joann Clymer know at [wjclymer@gmail.com](mailto:wjclymer@gmail.com)

200° oven  
 Add yeast, vanilla, cheese or...

Prayer is a vital part of any Spiritual experience and we would love to join you in praying for yourself or for those you love. Send Our Prayer Chain Hostess, Marcia Maddox an email at [ask4mm@aol.com](mailto:ask4mm@aol.com). If you want to be a prayer warrior send Marcia an email to let her know you would like to be on the Prayer Chain

Hearing assist devices are available at the sound booth.  
 Copies of today's service will be available shortly after the service on CD.  
 The Daily Bread devotionals, along with Gideon cards and large print testaments are available at all three doors. Please help yourselves to these free resources to enhance your spiritual walk.