

Place vinegar and sugar in a pot, place over medium heat, bring to a boil and cook until liquid reduces and thickens. Add all other ingredients, simmer for 5 minutes and remove from heat. Let mixture cook to room temperature and pack into jars. Chutney tastes better about 2 weeks. To keep it longer, you can can it.

SOUPS: ASPARAGUS-POTATO SOUP

Makes 6 servings.

This soup uses spring favorites, potatoes and asparagus.

- 1 pound asparagus, trimmed, and cut into 1 inch lengths
- 1 large baking potato, peeled and cut into 1/2 inch cubes
- 1 medium yellow onion, peeled and cut into slim wedges
- 3 1/2 cup chicken broth
- 1/4 teaspoon ground mace
- 1/8 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 6 tablespoons freshly grated Parmesan cheese

Place all the ingredients except cheese in a large saucepan. Bring the liquid to a simmer over moderate heat, then adjust the heat so that it bubbles gently. Cover the pot and simmer the broth for 30 to 25 minutes, until the vegetables are very tender. Cool the broth still covered, for 20 minutes. Puree the broth and the vegetables in batches, in a blender or in a food processor fitted with the metal chopping blade. Return the puree to the saucepan, set it over moderate heat and bring the soup just to serving temperature. Ladle the soup into heated bowls and top each portion with 1 tablespoon of the Parmesan cheese.

CHEDDAR CHEESE SOUP

Makes 4 servings.

Do not let the mixture boil, or it might separate.

- 1 small onion, chopped
- 1 medium stalk celery, thinly sliced
- 2 tablespoons margarine or butter
- 2 tablespoons flour
- 1/4 teaspoon pepper
- 1/4 teaspoon dry mustard
- 1 can (10 3/4 oz) condensed chicken broth
- 1 cup milk
- 2 cups shredded Cheddar cheese (8 oz)
- paprika

Cover and simmer onion and celery in margarine in 2 quart saucepan until onion is tender, about 5 minutes. Stir in flour, pepper and mustard. Cook over low heat stirring constantly until smooth and bubbly. Remove from heat. Add broth and milk. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Stir in cheese. Heat over low heat, stirring occasionally, just until cheese is melted. Sprinkle soup with paprika.

CREAMY STILTON SOUP

Makes 6 servings.

Here is a cheese soup that is rich and satisfying.

- 1/2 cup finely chopped onion
- 1/2 cup finely chopped carrot
- 1 bay leaf
- 1/4 cup margarine or butter
- 1/4 cup flour
- 1/4 teaspoon white pepper
- 2 cups chicken broth
- 1 1/2 half and half
- 1 1/2 cups crumbled Stilton or Roquefort cheese (6 oz)
- Snipped parsley

Cook onion, carrot and bay leaf in margarine in 3 quart saucepan until onion and carrot are tender, about 5 minutes. Stir in flour and white pepper. Cook over low heat, stirring constantly until smooth and bubbly. Remove from heat. Stir in broth and half and half. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Stir in cheese. Heat over low heat, stirring constantly, just until cheese is melted. Remove bay leaf. Sprinkle soup with parsley.

VEGETABLES: OVEN-FRIED POTATOES WITH BACON

(TATWS RHOSI)

Makes 6 servings.

Virtually unchanged for hundreds of years.

- 6 medium potatoes (about 2 pounds), thinly sliced
- 6 green onions (with tops), chopped
- 1/3 cup water
- 6 slices bacon
- coarsely ground pepper

Arrange potato slices in greased 13x9x2" baking dish. Sprinkle with green onions. Pour water over potatoes and onions. Arrange bacon slices on top and sprinkle with pepper. Cover and bake at 400 F for 35 minutes. Uncover and cook until potatoes are tender and bacon is slightly crisp, about 15 minutes longer.