

Curried Butternut Squash Soup

Ingredients:

- 4 tablespoons sweet butter
- 2 cups yellow onions, finely chopped
- 4 to 5 teaspoons curry powder or curry paste to taste
- 2 medium size butternut squash (about 3 pounds altogether)
- 2 apples, peeled, cored, and chopped
- 3 cups chicken stock (or vegetable stock)
- 1 cup apple juice or cider
- Salt and freshly ground pepper to taste
- 1 granny smith apple, shredded and unpeeled, for garnish

Directions:

1. Melt the butter in a pot. Add chopped onions and curry powder and cook, covered, over low heat until onions are tender (about 25 minutes).
2. Peel the squash, scrape out the seeds, and chop the flesh.
3. When onions are tender, pour in chicken stock, add squash and apples, and bring to a boil. Reduce heat and simmer, partially covered, until squash and apples are very tender (about 30 minutes).
4. Pour the soup into a strainer, reserving liquid, and transfer solids to a blender or food processor. Add a little chicken stock and blend/process until smooth.
5. Return pureed soup to pot and add apple juice or cider and all of the additional cooking liquid.
6. Season to taste with salt and pepper. Simmer briefly to heat through and serve, garnished with shredded granny smith apple.

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