

MARCH: Winter Apple Butternut Soup

Servings: 4 Start to finish: 1 hour

Ingredients:

2 tablespoons butter
2 cups onions, chopped
3 teaspoons curry powder
3 pounds butternut squash, peeled, seeded, cubed (6 cups)
2 each granny smith apples, peeled, cored, cubed
3 cups chicken stock
1 teaspoon salt
Black pepper, freshly ground

Directions:

In a large pot, melt the butter. Add onion and sauté until tender. Stir in curry powder. Add squash, apples, chicken stock and salt. Bring to boil, reduce heat and simmer for 25 minutes or until squash and apples are tender

Puree the soup, return to pan.

Pepper liberally.

Recipe Notes: This soup is great with a topping. Try roasted pecans, sour cream or crème fraiche, or fresh thin sliced apples placed on top of the soup once portioned.



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