



Madras Butternut Squash Soup

From dulcetcuisine.com

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| 2 T olive oil | 1 ½- 2 Qt. vegetable or chicken stock |
| 2 T butter | 1 bay leaf |
| 1 ½ c chopped onion | salt and pepper |
| 2-3T Dulcet Madras Curry Rub | 1 c cream (optional) |
| 2 cloves garlic, minced | |
| 8 c diced butternut squash - about a 3 lb squash | |

1. Place soup pot over medium heat, add the oil and butter.
2. When the butter has melted, add the onion, stir to coat with oil, cover pot and smother for 6 minutes stirring occasionally to prevent onions from browning.
3. Add the garlic and 2 T of the Dulcet Madras Curry Rub. Cook for an additional minute stirring constantly.
4. Add the butternut squash, 1 1/2 quarts of stock and bay leaf, and heat to a simmer.
5. Reduce the heat to low and simmer uncovered until squash is soft, about 45 minutes.
6. Remove bay leaf, season with salt & pepper and the additional T of Madras Curry, if desired.
7. Soup can be served as is, or you can use a potato masher to make a chunky puree it, or it can be blended using an immersion blender or food processor for a smooth pureed soup. Add additional stock for desired consistency.
8. Add cream if using.

Notes: _____
