



Madras Butternut Squash Soup

From dulcetcuisine.com

2 T olive oil
2 T butter
1 c diced onion
2 cloves garlic, minced
2-3T Dulcet Madras Curry Rub
8 c diced butternut squash

1 ½- 2 Qt. vegetable or chicken stock
1 bay leaf
salt and pepper
1 c cream (optional)

1. Place soup pot over medium heat, add the oil and butter.
2. When the butter has melted, add the onion & garlic, stir to cover with oil, cover pot and smother for 10 minutes.
3. Increase the heat to med high and stir in 2 T of the Dulcet Madras Curry Rub, allow to sauté for a few minutes.
4. Add the butternut squash, stir and sauté for a few more minutes.
5. Add the stock, bay leaf and bring to a simmer, reduce heat to keep at a slow simmer.
6. Cook uncovered until squash is soft, about 45 minutes.
7. Remove bay leaf, season with salt & pepper and additional T of Madras Curry, if desired.
8. The soup can be served as is, or you can use a potato masher to make a chunky puree it or it can be blended for a smooth pureed soup.
9. Add cream if using.

Notes:
