



## *BUTLER'S CURRY SQUASH SOUP*

- 2 tbsp. butter
- 1 medium onion, chopped (1 cup)- Leeks are nice to use
- 1 medium carrot, chopped (1 cup)
- 1 stalk celery, chopped (1/2 cup)
- 1 teaspoon curry powder
- 1 teaspoon pumpkin pie spice
- 2 medium winter squash, cooked and blended (cooking instructions to follow)
- 2 14oz cans chicken or vegetable broth
- 2/3 cup water
- 1 cup half and half or light cream
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 Cranberry-Orange topping ( recipe to follow)

### To cook squash:

Preheat oven to 350 degrees. poke squash 3 times with a fork pushing the fork tines all the way in to the squash. Bake whole punctured squash in oven for one hour. Remove from oven, cool a bit and when cool enough to touch slice in 1/2. Scrape out seeds, peel off skin, and mash or run the squash through the blender. Set aside.

### To prepare cranberry-orange topping:

In small bowl combine 1/2 cup dried cranberries, 1 tablespoon orange zest, and 2 tablespoons snipped fresh italian parsley

### To prepare soup:

Melt butter over medium heat. Add onions, carrot and celery. Cook, 10 minutes or until softened. Add curry powder and pumpkin pie spice. Cook and stir 1 minute. Add squash, broth, and water. Increase heat to medium-high; bring to boiling. Reduce heat to medium-low. Simmer 15 minutes. Remove from heat; cool slightly. In blender, blend 1/3 mixture at a time until smooth. Put all blended mixture back in to pot. Stir in 1/2 and 1/2 or light cream, salt, and pepper. Heat through. Serve topped with the cranberry orange topping.

*From the Kitchen of Mrs. Butler*

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