

Butternut Squash Soup



Recipe developed by Chef Spencer Musselman

Ingredients

- 8 cups of peeled, cubed butternut squash or pumpkin
- 2 tablespoons vegetable oil
- 1 large onion, chopped
- 3 garlic cloves, chopped or 1 teaspoon granulated garlic
- 3 tablespoon peeled and grated fresh ginger root or ½ teaspoon ground ginger
- 1 tablespoon curry powder
- 1/4 teaspoon ground cinnamon
- 4 cups stock
- 1 can (13.5 ounces) coconut milk or milk
- 1 tablespoon brown sugar
- Salt and pepper to taste
- optional: 1 tablespoon hot sauce

Directions

1. Heat oil over medium heat in a 6-quart stockpot.
2. Add onions and saute until soft but not brown, about 6 to 7 minutes.
3. Add garlic and ginger saute 2 minutes more
4. Add the butternut squash, broth, curry powder, cinnamon and salt and bring to a boil.
5. Reduce heat and simmer until squash is tender, about 12 to 15 minutes.
6. Remove from heat stir in brown sugar and puree with an immersion blender or in batches in a blender until smooth.
7. Season with salt, to taste