

Recipe - Curried Butternut Squash Soup

3 Tablespoons butter
2 Teaspoons curry powder
2 pounds butternut squash - peeled, seeded and cut into chunks
3 cups chicken or vegetable stock
1 can unsweetened coconut milk
1 Tablespoon fish sauce
Lime wedges
Cilantro for garnish

1) Place 3 tablespoons of butter in a medium saucepan/dutch oven and turn the heat up to medium/high. When the butter melts, add curry powder and cook, stirring for one minute. Add squash and cook for about 5 minutes, stirring, until it begins to brown.

2) Add stock and cover; cook until squash is tender, about 15 minutes or so. Stir in coconut milk and cook for 5 more minutes, until the squash is very tender. Carefully puree the squash in a blender with enough stock to allow the machine to do its work. The mixture should be very smooth. Combine with the stock remaining in the saucepan and whisk until smooth. Season with fish sauce and lime juice. Garnish with cilantro and enjoy!