

Curried Butternut Squash Soup

Using a vegetable peeler, peel butternut squash. Cut top and bottom $\frac{1}{4}$ inch off, and cut squash in half from top to bottom. Remove seeds and membrane with soup spoon. Cut into $\frac{1}{4}$ -inch or so cubes.

Heat 2 cups of water and add at least 1 veggie bouillon cube (or chicken if you prefer). Add squash and simmer until done, usually about 15 minutes.

In small amount of olive oil, sauté $\frac{1}{2}$ -1 onion chopped with 1-2 tsp. curry powder (low end for smallish butternut, high end for larger or spicier). Add to squash.

Process in batches in blender or food processor, or blend with electric “blender-stick.” Soup should not be processed so much that it is more sauce than soup. Leaving a few bits of squash is my preference.

Serve with plain yogurt or not.