

Butternut Soup

Source: Bill Barry May, 2002

Ingredients

- 3 ml Butter
- 2 Onions, Chopped
- 2 cups Cooked Butternut Squash
- 1 Apple, Chopped
- 3 tablespoons Flour
- 5 teaspoons Curry Powder
- pinch Nutmeg
- 3 cups Chicken Stock
- 1 Orange, Grated Rind & Juice
- 1½ cups Milk
- Salt & Pepper
- pinch Sugar
- Parsley, Chopped
- Cream

Method

Saute onions in butter, add butternut squash and apple, saute approx. 3 minutes.

Add flour, curry powder and nutmeg.

Add chicken stock, milk, orange peel and juice.

Simmer 15 - 20 minutes.

Liquidize in food processor.

Taste and add salt, pepper and sugar.

Serve with dollops of cream and parsley.