

Curried Butternut and Pear Soup

6-8 Servings

1 medium butternut squash, peeled
4 large ripe pears (Bartlett or Bosc)
1 TBS vegetable oil
1 small onion, diced
1 medium carrot, diced
1 TBS curry paste, medium heat or 1Tbs curry
power
8 cups vegetable or chicken stock

1. Cut the squash into 1" cubes. Peel and core the pears. Dice into ½ inch pieces and set aside.
2. In a cold heavy bottomed soup pot heat the oil, carrots, and the onions over medium-low heat. Cover and cook until the onions are soft, about 7-10 minutes.
3. Add the stock, squash, curry paste, and the pears and raise the heat to bring to a boil. After the soup comes to a boil, reduce the heat to medium and simmer for 40 minutes.
4. Put 1/3 of the cooked squash soup into a blender. Remove the center plug from the lid before blending. Process until smooth. Place the pureed soup into a serving bowl. Continue to puree in batches. Add more stock if the soup is too thick for your liking. Season with salt and pepper. Serve immediately.

This soup can be frozen for 3 months. Be sure to cool to room temperature before freezing.