

## **BUTTERNUT SOUP**

-serves 8-

### **Ingredients:**

- 1/4 c. butter
- 1 large onion, chopped
- 6 cloves garlic, minced
- 2 butternut squash
- 7 c. veggie broth
- 1 T. curry powder
- 2 tsp. salt
- 1 tsp. cumin
- 1/2 tsp. cayenne pepper
- 1 c. light cream



### **Directions:**

- 1) In a large soup pot, sauté onion and garlic in butter until softened, about 10 minutes.
- 2) Peel and seed the squash and cut into 1" cubes. Add to the onions along with the veggie broth and spices. Bring to a boil and simmer for about 20 minutes, until squash is quite soft. Let cool for at least 10 minutes.
- 3) In a blender, blend 1/4 of the soup at a time, until very smooth.
- 4) Return the soup to the pot and heat gently while stirring in the cream.

**Allegro wine pairing:** Viognier