



Curried Butternut Squash Soup

Inspired by Ina Garten

- 1 butternut squash, approximately 3 to 4 pounds
- 1 medium or 2 small onions
- 2 apples
- 1 tablespoon olive oil
- 4 cups chicken broth
- 1 tablespoon curry paste
- 2 tablespoons mild mango chutney

Heat the oven to 350 and line a sheet pan with aluminum foil.

Cut the squash in half, remove the seeds and strings, and place face down on the sheet pan. Cut the onion in half through the root end and place cut side down on the pan. Bake for 30 minutes. After 30 minutes, cut the apples in half, cut out the cores, and add cut side down to the pan. Bake for another 45 minutes or until a fork easily pierces into the vegetables and apples. Allow everything to cool completely.

Once the vegetables and apples are cooled, heat the olive oil in a dutch oven over medium heat. Add the curry paste and let cook for approximately 1 minute. Add the mango chutney and cook 1 to 2 minutes more.

Using a spoon, or your hands, remove the flesh of the squash and apples from the skins. Add the flesh, along with the onions, to the pot. Stir to combine and cook for 1 minute. Add 3 cups of chicken broth and bring to a simmer. Remove from the heat and use a stick blender to puree the soup. Alternately, this can be done in several batches in a food processor or blender.

Once the soup is completely pureed, add additional chicken broth to thin to your desired consistency. Season to taste with salt and pepper.

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