

Curried Apple Squash Soup

Joanna Cummings

Why the Recipe is Special

This is a warming soup that I bring as a potluck dish, use as a holiday dinner side, and make at home during winter. O Bread's olive ciabatta is a lovely dipping bread with it. A City Market/Yankee Magazine recipe, it is a great way to use stored acorn or butternut squash from the garden and add a little spice. Enjoy!

Ingredients

3 Tbs. olive oil
4 cups peeled, chopped winter squash (about 1 medium butternut squash)
2 cups peeled, chopped apples (such as Macoun or McIntosh)
1 cup chopped onion
1 tsp. curry powder
½ tsp. ground cardamom
½ tsp. cinnamon
1 cup apple cider
1 quart chicken or vegetable stock or water
½ cup heavy cream (optional)
Salt and pepper to taste

Directions

Heat the oil in a large pot over medium heat and sauté the squash, apples, and onion, stirring gently for 10 minutes.

Add the curry powder, cardamom, and cinnamon; cook, stirring gently, for several minutes longer.

Add the cider and stock or water, bring the mixture to a simmer, and cook, partially covered, for 20 minutes, or until the squash is soft.

Puree the mixture (in batches if necessary) in a food processor or blender and return to the pot.

Cook over medium heat until the mixture is reduced by about one-third.

Add the optional cream and season with salt and pepper.