

Butternut Curry Soup – Al Jones

Ingredients:

One medium to large butternut squash
One medium to large leek
Two cloves of garlic
One well rounded tablespoon of curry powder
Six cups of chicken bullion

Directions:

Cut one medium to large butternut Squash in half and remove seeds.
Bake with flat side down on oiled cooking sheet at 400F until soft (45-60min)
Chop one leek (white part only)
Chop 2 cloves garlic
Bring to boil 4 cup water with 4 chicken bullion cubes, add leek and garlic until tender.
Add approximately one tablespoon curry powder to stock.
Put pulp of squash, chicken stock, leek and garlic in blender. Puree until smooth.
Boil two more cups of water and two chicken bullion cubes.
Add puree and simmer until ready to serve.