

Butternut Squash Soup

Ingredients:

1	medium butternut or acorn squash
1	medium onion
1 tablespoon (15 ml)	vegetable or canola oil
1 teaspoon (5 ml)	curry powder (spice)
4 cups (1 litre)	water
2 tablespoons (30 ml)	chicken bouillon powder
To taste	salt and pepper



Preparation:

1. Preheat the oven to 375 °F. Cut squash in half and remove seeds with a spoon. Put both halves cut side down on a baking dish. Bake for 45 minutes or until tender. Let cool down for 10 minutes, peel and cut into cubes. Set aside.
2. Chop the onion.
3. Heat oil in a medium pot over medium heat. Add onion and curry. Stir fry until the onion is golden brown.
4. Add squash, water and chicken bouillon powder.
5. Bring to a boil on high heat, lower the heat and simmer uncovered for 10 minutes. Add salt and pepper to taste.
6. Pour soup into a blender and blend until smooth. Serve.

