

AUTUMN SQUASH SOUP

1 butternut squash
1 small onion
2 Tbsp olive oil
15-oz can pumpkin puree
2 cups vegetable broth
1 1/2 cups apple cider
1 1/2 cups heavy cream

2 Tbsp honey
1/4 tsp curry powder
1/2 tsp cinnamon
2 tsp salt
1/2 tsp black pepper
pumpkin seeds (for garnish)

Preheat oven to 450 degrees F. Peel and seed squash and cut into chunks. Peel and quarter onion. Toss squash and onion in olive oil and salt and pepper to taste. Place in oven proof baking dish and bake for 20 minutes. Allow to cool at least 10 minutes.

Puree in blender or food processor. In a large sauce pan, combine squash puree, pumpkin puree, vegetable broth, apple cider and cream. Bring to a low boil over medium heat. Add honey, curry powder and cinnamon and simmer for 10 minutes. Garnish with pumpkin seeds.

