

# featured recipe



## Madras Butternut Squash Soup

courtesy of Dulcet "everyday delicious" sauces and rubs

2 T olive oil	2-3 T Curry Madras Curry Rub	1 bay leaf
2 T butter	(available at Harper & Madison)	salt and pepper
1 cup diced onion	8 cup diced butternut squash	1-2 cups cream (optional)
2 cloves garlic, minced	2 quarts veg or chicken stock	

### Directions:

Place soup pot over medium heat, add the oil and butter. When the butter has melted, add the onion and garlic. Stir to cover with oil, cover pot and smother for 10 minutes. Increase the heat to medium high and stir in 2 T of the Dulcet Madras Curry Rub, allow to saute for a few minutes. Add the butternut squash, stir and saute for a few more minutes. Add the stock, bay leaf, and bring to a simmer, reduce heat to keep at a slow simmer. Cook uncovered until squash is soft, about 45 minutes. Remove bay leaf, season with salt and pepper, add additional T of Madras Curry Rub if necessary. The soup can be served as is or you can use a potato masher to make a chunky puree or it can be blended for a smooth pureed soup. Add cream if you would like.