



# Honey & Spice Butternut Squash Soup

## Ingredients

- 1-2 large onions, chopped—about 2 cups
- 4 T. butter
- 2 lbs. butternut squash, cooked, cubed, about 4 cups
- 8 c. chicken or vegetable broth
- 1 t. curry powder
- 1/2 t. nutmeg
- 1/2 t. ginger
- 1/4 t. white pepper
- 1 bay leaf
- 2 cups cream
- 1/2 c. honey

## Directions

1. Sauté onion in butter until soft, about 10 minutes.
2. Stir in cooked squash.
3. Stir in stock, curry, nutmeg, ginger, pepper, bay leaf.
4. Simmer about 15 to 20 minutes until soft.
5. Remove bay leaf and puree in blender.
6. Return to pot and stir in cream and honey.
7. Bring back to heat without boiling.

Serve steaming in mugs. Garnish with a dollop of sour cream and enjoy!