



## Curried Squash Soup

Yield: 6-8 oz. portions

3 ½ T	Butter, Olive Oil or Margarine
1 each	Sweet Onion, finely chopped
1 T.	Curry Powder
3 ½ T.	Brown Sugar
3 ½ c.	Vegetable Stock
1 lb.	Butternut Squash, peeled, cubed
14 oz.	Coconut Milk
Dash	Tabasco Sauce

1. Saute onions in oil or butter over medium heat until softened.
2. Add brown sugar and curry powder and saute for one minute, until melted.
3. Add squash and stock and bring to a boil. Simmer until squash is very tender.
4. Puree with stick blender or puree and return to pot.
5. Add coconut milk and bring gently to temperature.
6. Add tabasco, salt and pepper to taste.