



## **CURRIED WINTER SQUASH SOUP**

2 cups finely chopped onions  
2 tablespoons butter  
5 teaspoons curry powder  
3 cups chicken stock  
2 peeled, chopped apples  
A large winter squash (about 3 cups, cooked and mashed)  
1-2 cups water or squash cooking liquid  
1 cup apple juice

Saute onions in butter over low heat until tender. Add 2 peeled, chopped apples, cooked squash, chicken stock to the pot, and simmer for 10-15 minutes. Process in a blender or food processor, adding water or other liquid to make the soup pourable. Stir in apple juice. Add additional water if needed for a drinkable soup. Garnish each portion with a couple of slices of tart apples. Serves 6.

Adapted from a recipe by Betty Herz.