

## **Butternut Squash & Potato Soup**

From the Ein Tisch Inn in Hagerman

### Ingredients:

- 1 medium to large Butternut Squash
- 4 medium Russet or Yukon Gold Potatoes
- 1 cup yellow onion, finely chopped
- 1 large cooking apple-peeled, cored and chopped (hold in acidulated water)
- 1 clove garlic, minced
- 1 tablespoon butter
- 4 cups chicken stock or broth (you can use vegetable if preferred)
- ½ cup half-and-half
- 1 teaspoon curry powder (half hot and half mild)
- ¼ teaspoon grated nutmeg
- 2 tablespoons all purpose flour
- 1 tablespoon sage leaves, minced or ½ teaspoon dried sage
- Salt and freshly ground black pepper

### Method:

Preheat oven to 350°F.

Cut the squash in half, scoop out the seeds and place on baking sheet cut side up in the oven. Roast until just soft. Let cool enough to handle and scoop out the flesh and set aside.

In a heavy-bottomed, 6-quart stockpot, melt the butter over medium heat. Add the onion, garlic and apple and cook until soft but not brown, about 8 to 10 minutes. Add the curry, nutmeg and flour and stir until the flour disappears.

Add the squash and one cup of the stock or broth and puree with a hand blender or move mixture to a food processor and process until smooth. Stir in the half-and-half, remaining stock or broth and salt and pepper to taste.

Peel and cut the potatoes into small cubes and boil until just soft. Add to the soup with the sage and heat the mixture without boiling until hot. Serve immediately.

Serves six to eight