



Butternut Squash Soup, Curried with Shrimp

Submitted by: Cynthia Olcott

4 lb. butternut squash, halved lengthwise and de-seeded	28 oz. chicken broth
4 t olive oil	4 bay leaves
4 T unsalted butter	½ C whipping cream
2 C chopped yellow onion (1 med. Size)	4 T honey
2 C chopped carrots	12 T sour cream
1 C chopped apple (1 peeled granny smith)	32 peeled, deveined shrimp
2 t curry Thai red curry paste	1 T olive oil
2 T curry powder	1 t curry powder (optional)
	Optional crème fraiche and/or allspice garnish

Brush squash halves w/ olive oil and bake skin side up on rimmed sheet, at 350 degrees 1 hour until tender. Remove 3 C softened squash to bowl.

Melt butter in a soup pot over medium high heat. Add onion, carrots, apple and curry powder. Sauté 5 minutes. Add curry paste, stir over heat 2 minutes. Add chicken broth, bay leaves and squash. Bring to boil, reduce heat to simmer 1 hour. Discard bay leaves. Puree soup to smooth. Add cream, honey and sour cream. Season with salt and pepper to taste and reheat.

Sauté shrimp in oil until color changes – do not over sauté. (Add additional curry to shrimp oil if desired.)

Serve soup with whole shrimp atop. Garnish w/ crème Fraiche and/or allspice if desired.

Serves 12