CURRIED BUTTERNUT SQUASH SOUP

INGREDIENTS

1 butternut squash, halved lengthwise and seeds removed
1/4 cup (1/2 stick) butter, softened to room temperature
salt and pepper
2 tablespoons olive oil
1 medium onion, medium dice
1 small jalapeno, medium dice
3-4 sage leaves, finely minced (optional)
2 teaspoons curry powder (more to taste)
3-4 cups vegetable or chicken stock
2-3 tablespoons heavy cream (optional)

You will also need a blender or a stick blender

DIRECTIONS

Preheat oven to 425F. Line a rimmed baking sheet with foil (optional, but heaps with cleanup). Once oven is heated, place cut butternut squash on it, slather with butter and sprinkle with salt and pepper. Roast for 1 hour, or until a knife inserted into the squash comes out easily and the squash is tender.

While the squash is cooking, heat olive oil in a dutch oven over medium heat. Sauté onions and jalapenos until translucent. Add sage if using and sauté until fragrant. Scoop out the squash and add to the pot. If there is any melted butter left on the baking sheet, add that too (more flavor!). Add 2-3 cups of the stock and the curry powder and let simmer for 5-10 minutes, mashing the squash against the side to break it up some more.

Transfer the soup to a blender and liquefy. You may have to do this in batches; do not overfill your blender and be very careful as the soup is very hot.

Return the soup to the pot and bring to a light simmer. Thin out with another cup of stock and the cream. Taste and re-season with salt, pepper or even a little more curry powder. Serve with croutons or garlic naan.