

BUTTERNUT SQUASH AND RUTABAGA SOUP

1 butternut squash, peeled, seeded and cubed
1 rutabaga, peeled and cubed
1 onion, chopped
1 apple, peeled and chopped
1-2 cloves garlic minced
3 c. chicken stock
2 Tbsp butter
water
1/2- 3/4 tsp curry powder
1/8-1/4 tsp cumin
salt and pepper to taste

Peel and cut squash, rutabaga, onion and apple. Place all in large pot over medium-high heat. Add chicken broth and water to just reach top of veggies. Add garlic. Bring to a boil, then lower heat and simmer until squash and rutabaga are tender.

Remove pot from heat and using an immersion blender, puree soup (alternatively, remove veggies with a slotted spoon and puree in a blender before returning to pot). Add liquid to desired consistency. Add spices, salt and pepper to taste. Heat through.

Before serving, garnish with a dollop of sour cream and a sprinkle of nutmeg.

Note: The spice measurements are just a guess. Use your palate and adjust spices to taste. Just be sure to go heavier on the curry powder, the cumin is intended to be more of a subtle side-kick.