

Roasted Acorn Squash & Sweet Potato Soup

(Cindi B.)

- 2 lg onions, peeled & quartered
- 1-2 lg apples w/ skin (Granny Smith are good), peeled and cut into chunks (I think I used 2 for a double batch)
- 1 lg sweet potato, peeled and cut into chunks
- 1 acorn squash, peeled, halved (or chunked), seeded
- 2-3 T honey
- 20 oz. chicken broth (you may need more)
- 2 c water
- 1-2 tsp. curry
- olive oil
- 2 medium-sized cloves roasted garlic*
- 3-4 T butter



Toppings:

- chopped green onions
- sour cream
- shredded parmesan
- chopped toasted cashews

Preheat oven to 400 degrees. Drizzle shallow pan with olive oil and toss veggies in pan to coat. Bake for 40-50 minutes, stirring and turning occasionally. At mid-time, drizzle with honey. When veggies are roasted and tender, puree batches in blender with some broth until all are done. Scoop pureed veggies into large pot and add remaining broth and curry to pot. Simmer for 20 minutes. While soup simmers, put butter in pan with veggie drippings and cook in oven until a bit bubbly; stir to release drippings, then add to soup. Serve immediately.

Serves 6-8. Good to double.

*Trim tops of unpeeled garlic, wrap in foil, drizzle w/ olive oil and place in oven to roast for about 12-15 minutes.

<http://dinnerchicks.wordpress.com/2011/12/19/christmas-bash-2011-dec-2011/>