

## Curried Butternut Squash Soup with Coconut Milk

Serves 4 as a main course

- 2 tablespoons (25 mL) olive oil
- 2 onions, finely diced
- 3 garlic cloves, minced
- 1 tablespoon (15 mL) minced gingerroot
- 1 tablespoon (15 mL) curry powder or paste
- 4 cups (1 L) water
- 7 to 8 cups (1.8 to 2 L) diced butternut squash (1 large 3-pound/1.4-kg squash)
- 2 teaspoons (10 mL) sugar
- 1 1/4 teaspoons (6 mL) salt
- One 14-ounce (398-mL) can unsweetened coconut milk
- 2 tablespoons (25 mL) lemon juice

1. Warm oil in a large stockpot over medium heat. Stir in onions, garlic, gingerroot and cook 5 minutes. Sprinkle on curry powder and cook 1 minute, tossing continuously.

2. Pour in water and bring to a boil. Mix in squash, sugar, salt, and lower heat to a lively simmer. Cook 30 minutes, or until squash is very tender. Pour in coconut milk and simmer 5 minutes. Stir in lemon juice.

3. Puree soup in batches in a blender and return to a smaller pot, if desired. Reheat before serving, if necessary.