



Joyce & Carolyn Hunt's Curried Squash Soup

- 2 medium butternut squash
- 2 T. oil (olive or canola) and oil to coat pan
- 1 lg. clove garlic
- 3 apples
- 2 medium onions
- 1 1/2 T. curry powder
- 1 tsp. ginger
- 1 tsp. salt
- 1/2 tsp. pepper
- 5 C. vegetable broth
- 1/3 C. Hunt Country Vineyards *Cayuga White* wine

1. Preheat oven to 350°. Coat a baking pan with oil. Split butternut squashes and scoop out seeds. Place face down on baking pan and bake until soft, about an hour.
2. Heat 2 Tbs. of oil in heavy pot. Mince garlic and add to pot, followed by chopped onion and apple (peeled, cored and diced).
3. When the vegetables are softened, add the curry powder, ginger, salt and pepper and stir for several minutes.
4. Add vegetable broth and *Cayuga White* wine.
5. Scoop out the baked butternut squash and add to soup. Blend with an immersion blender or put soup in regular blender and blend.
6. Enjoy with a glass of *Cayuga White*, *Semi-Dry Riesling* or *Valvin Muscat*. Add a green salad and a nice crusty bread for a great fall or winter meal.

If a creamier soup is desired, milk or half-and-half may be added or, for a vegan version, add coconut milk.