



Curried Butternut Squash Soup for slow cookers and stovetop

- 1 jar (16 oz) **TSG Mild Madras Curry Simmerin' Sauce**
- 2 cups water
- 1 butternut squash (3 lbs), peeled and cut into 3/4" cubes
(about 7 cups cubed squash)
- Plain yogurt or nonfat sour cream

For slow cookers (3-4 hrs):

1. Use a **5 to 6 quart slow cooker**. Add all ingredients to cooker; stir. Cover and cook on high 3 hours. Pierce squash with a fork or sharp knife. If it is soft, the soup is done. If not, cook 1 hour more.
2. Use an immersion blender to puree soup in the slow cooker.
3. To serve, swirl a spoonful of yogurt into individual portions.

For stovetop (1 hr):

1. Use a 6 quart pot or Dutch oven. Add all ingredients to pan; stir.
2. Cover and cook over medium heat 20 minutes. Reduce heat and simmer, covered, 40 minutes or until squash is soft when pierced with a fork.
3. Use an immersion blender to puree soup in the pan.
4. To serve, swirl a spoonful of yogurt into individual portions.

Makes 7-8 cups

Note: Recipe may be doubled for 5-qt or larger slow cookers. Adjust cook time accordingly.

SOUP