



**Recipe Information**

**Recipe Name:** SOUP-SOUASH. BUTTERNUT. CURRIED  
**Recipe Number:** 52266  
**Recipe Long Name:** Curried Butternut Squash Soup  
**Recipe Library:** Divisional

**Preparation Information**

**Preparation Date:** 10/7/2011  
**Production Amount:** 10  
**Serving Size:** 6.25 Ounce - Weight  
**Service Style:** 6 ozLadle  
**Suggested Serving Instructions:**

**Shelf Life:**

IF LEFT OVER, DO NOT REUSE.

Type	Description	Prep Note	Quantity
P	Canola Oil		2 1/2 - TSP
P	Onions-Yellow, Fresh	Diced 1/2"	3 1/3 - OZ
P	Celery-Fresh	Diced 1/2"	2 1/2 - OZ
P	Apple-Granny Smith, 100ct	Peeled & Cored, Diced 1/2"	2 1/2 - OZ
P	Ginger Root, Fresh	Diced 1/2"	- LB
P	Curry Powder		2 1/2 - TSP
P	Salt		1 1/4 - TSP
P	Pepper-Black, Ground		1/4 - TBSP
P	Squash-Butternut, Fresh	Peeled & Seeded, Diced 1/2"	2 - 1/8 LB
P	Apple Cider, Pasteurized		3 - 3/4 FL OZ
P	Water		1 - 1/2 PT
P	Bases-Vegetable, No MSG		1 - 1/2 TBSP ( - POUND)
P	Heavy Whipping Cream		3 - 1/3 FL OZ

**# Preparation**

- 2 In a large soup kettle, heat oil over medium-high heat.
- 3 Add onion. Cook, stirring frequently, for 10 to 15 minutes or until golden brown.
- 4 Add celery, apple, ginger, curry powder, salt and pepper. Reduce heat to medium. Cook for 5 minutes or until apple begins to soften.
- 5 Stir in squash and cider.
- 6 Add water and base. Stir until base is completely dissolved. Bring to a boil. Reduce heat and simmer, stirring frequently, for 25 to 35 minutes or until squash is fork tender and beginning to fall apart. Transfer to a food processor. Process until smooth. Return to kettle by straining mixture through a fine-mesh sieve, pressing out liquid with the back of a ladle. Discard solids.
- 7 Whisk cream into soup. Bring to a boil and simmer for 10 minutes. CCP-- Minimum internal temperature should be at least 140 degrees F. CCP-- Hold hot (140 degrees F. or above) for service.
- 9 Shelf Life: If left over, do not reuse.

**Curried Butternut Squash Soup**  
**Creamy Puree of Butternut Squash and Apple Soup**  
**Spiced with Ginger and Curry**

<b>Nutritional Data</b>		
Serving Size	6 oz	(177) g
Ladle		
Amount Per Serving		
<b>Calories</b>	<b>98</b>	Calories From Fat 46
% Daily Value *		
<b>Total Fat</b>	5.1g	8%
Saturated Fat	2.4g	12%
Trans Fat	0g	
<b>Cholesterol</b>	13.6mg	5%
<b>Sodium</b>	476.1mg	20%
<b>Total Carbohydrate</b>	13.5g	5%
Dietary Fiber	0.6g	0%
Sugars	4.4g	
<b>Protein</b>	1.4g	
Vitamin A	307%	Vitamin C 23%
Calcium	5%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		