



## Butternut Squash & Curry Cream Acorn Soup

YIELD: 8 servings

### Ingredients

1 large	Butternut Squash
1 med	Acorn Squash
3 oz	HACO Curry Cream Soup mix
1 qt	Water
2 med	Vidalia Sweet Onions
3 oz	Garlic
1 oz	HACO Chicken Base
8 lrg	Basil Leaves
2 oz	Butter
1 qt	Milk

### Preparation

Butternut Squash

Cut squash, onions, garlic, and basil and mix together. Combine milk and curry blend and cover to let marinate overnight.

Sauté squash mixture without liquid, with butter in a tall pot. Keep remaining liquid and set aside. Add 1 cup of water to deglaze, add remaining liquid and chicken base mix well and bring to a boil. Remove from heat and puree.

Acorn Squash

Cut top of acorn and set aside top. Gut middle of acorn squash removing the seeds completely. Seeds can be discarded or toasted, as desired. Bake greased acorn squash in oven at 350°.

### Setting

Place acorn squash on desired plate, pour butternut squash puree in acorn, or soup plate/bowl.

### Decoration

Garnish with basil leaves or as desired.

### Specialty Ingredients

#365 HACO-SWISS CURRY CREAM SOUPMIX

#417 HACO-SWISS CHICKEN BASE