

# Santiago Canyon Winery

## Culinary Concoctions

### Curry Squash Soup

#### Ingredients:

- 1 large butternut squash cooked and cut into cubes, should equal about three cups or so
- 1 large yellow onion, chopped fine
- 4 cloves garlic, mashed and minced
- Olive oil
- ½ cup Cream Sherry
- 2 tablespoons good fresh curry powder
- 1 cup or so fat free half and half (may be omitted if you prefer non dairy)
- 1 large carton of low sodium vegetable broth, Salt & pepper to taste.

**Directions:** Sauté onions in olive oil for a few minutes, add garlic for another few minutes until all are translucent. Add Carmel Cream Sherry to reduce, stirring up anything that has stuck to the bottom of the pan. Add curry powder stirring in. Add squash and vegetable broth. Use a hand held blender and blend until smooth, adding in fat free half and half. Add salt and pepper to taste and more curry powder if you like it spicier. Serve with garlic croutons on top and a glass of Gewurztraminer or Reserve Zinfandel.

*Serve with bottle of our JT Private Reserve Chardonnay or Gewurztraminer*