

Fresh from the Ronnybrook Kitchen



Butternut Squash & Apple Coconut Curry Crockpot Soup

One of our favorite Fall recipes, combining butternut squash, sweet potatoes and apples with warming flavors of coconut and curry.

INGREDIENTS

- 3 cups butternut squash, chopped
- 3 cups sweet potato, chopped
- 1 -2 medium apples, chopped
- 1 onion, chopped
- 1 tsp Ronnybrook butter (salted or garlic)
- 2 cups chicken broth
- 1/4 cup Ronnybrook salted butter
- 1 cup Ronnybrook Half & Half (or 2 if you omit the coconut milk)
- 1 cup Coconut Milk
- 1/2 tsp Cumin
- 1 tsp Turmeric
- 3 tsp Curry Powder
- 2 tbs shredded coconut (garnish)



DIRECTIONS

1. In a small pan sauté onion with 1 tsp of Ronnybrook butter (salted or garlic) on medium heat until onion is softened.
2. Place squash, sweet potato, apple, onion, 1 cup of chicken broth, and 1/4 cup of Ronnybrook butter in slow cooker. Set on high and check after 3 hours, checking for vegetables soft enough to puree.
3. Using an immersion or regular blender, puree until smooth. Return to crockpot and add remaining 1 cup of chicken broth, Ronnybrook Half & Half, cumin, turmeric, curry powder and 1 cup coconut milk. Cook for about 30 minutes, or until soup is heated through. Sprinkle with coconut for garnishing.

www.ronnybrook.com 518-398-MILK