

Curried Carrot & Squash Soup-riff on P-Dub's

- 3 Tablespoons Olive Oil
- 5 cloves minced garlic
- 1 whole onion, diced
- 3 whole carrots, sliced thin
- 4 whole sliced yellow squash
- Salt to taste
- 1 Tablespoon curry powder
- ½ cup red wine
- 6 cups beef broth
- Heavy cream (optional)

Heat oil in a heavy pot over medium heat. Add garlic and onion and stir to coat. Add carrots and cook for 3 minutes, or until they start to get soft. Sprinkle in a little salt.

Add squash. Stir and cook for a few minutes until squash is tender. Add salt to taste, then add the curry powder.

Pour in the wine. Let evaporate for 30 seconds, then pour in beef broth. Reduce heat to a simmer, cover pot, and cook for an hour.

After an hour, taste and adjust seasonings. Turn off heat.

Puree soup using an immersion blender, or in batches in a regular blender. Reheat in soup pot. Serve hot and if you want ... drizzle heavy cream over the top.