

~ Finding Philothea ~

## Butternut Squash Pear Soup

Serves 4

### Ingredients

2 tablespoons good quality olive oil  
2 tablespoons unsalted butter  
1 shallot, roughly chopped  
1/2 medium sized onion, roughly chopped  
1 teaspoon kosher salt, more for seasoning  
1/2 teaspoon ground pepper, freshly ground  
3 garlic cloves, minced  
1/2 teaspoon garam masala  
1 large butternut squash, peeled, seeded, and cut into 1/2 inch pieces  
1 small very ripe pear, peeled, cored, and roughly chopped  
2 pints turkey bone broth, preferably homemade

### Preparation

1. Heat the olive oil and butter in a soup pot over medium heat. Add shallots, onion, and garlic, mix.
2. Sauté over low heat until onions and shallots are very soft, about ten minutes.
3. Add salt, pepper, and garam masala and cook for another two minutes.
4. Add butternut squash and pear, and cook for another ten minutes. Stir occasionally.
5. Pour stock into pot. Bring to boil, lower to simmer, and cook for twenty to thirty minutes, or until squash is very tender.
6. Remove from heat and let soup cool for fifteen minutes.
7. Working in batches, blend soup in a high-speed blender. Return soup to pot.
8. Season to taste with salt and pepper.
9. Serve soup with homemade croutons, torn up basil, chopped candied walnuts, or a drizzle of heavy cream! The possibilities are endless! Enjoy!

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