

**Tuesdays with Jesus, Week 2: March 2, 2021**

2 Soup suggestions

***Santa Fe Soup*** and ***Curried Butternut Squash Soup***

**Santa Fe Soup**

Serves 10

2 lbs. or less ground turkey or beef  
1 onion chopped  
2 pkg Ranch dressing mix  
2 pkg Taco seasoning mix  
1 16oz can black beans, undrained  
1 16oz can kidney beans, undrained  
1 16oz can diced tomatoes with chilis, undrained  
1 16oz can tomato wedges, undrained  
2 16oz cans corn, undrained  
2 cups water

Brown meat and onion, add rest, simmer

Garnish suggestions

sour cream  
shredded cheese  
green onions  
taco chips

submitted by Marsha Lamson

**Curried Butternut Squash Soup**

From Silver Palate cookbook

Serves 4

**Ingredients:**

4 tablespoons (½ stick) unsalted butter  
2 cups finely chopped yellow onions  
4 to 5 teaspoons curry powder  
2 medium-size butternut squash (about 3 pounds total)

2 apples, peeled, cored, and chopped  
3 cups chicken stock (can substitute vegetable broth)  
1 cup apple juice  
Salt and freshly ground black pepper, to taste  
1 shredded unpeeled Granny Smith apple, for garnish

**Directions:**

1. Melt the butter in a large heavy pot over low heat. Add the onions and curry powder and cook, covered, until the onions are tender, about 25 minutes.
2. Meanwhile, peel the squash (a regular vegetable peeler works best). Cut in half horizontally, scrape out the seeds, and chop the flesh.
3. When the onions are tender, pour in the stock, add the squash and chopped apples, and bring to a boil. Reduce the heat and simmer, partially covered, until the squash and apples are very tender, about 25 minutes.
4. Pour the soup through a strainer, reserving the liquid, and transfer the solids to a food processor, or use a food mill fitted with a medium disc. Add 1 cup of the cooking stock and process until smooth.
5. Return the pureed soup to the pot and add the apple juice and about 2 cups more stock, until the soup is of the desired consistency.
6. Season with salt and pepper, simmer briefly to heat through, and serve immediately, garnished with the shredded apple.

Submitted by Anne Hoenicke