

John and I are always glad when it's soup weather again. This tastes like a fancy restaurant recipe - if the ingredients seem an odd combination, trust me that they blend deliciously!

### **Butternut Bisque**

- 1 tablespoon olive oil
- 1 cup chopped onion
- 2 cups cooked butternut squash
- 2 teaspoons lemon juice
- 1 teaspoons cumin
- 1 cup chicken broth
- ½ teaspoon curry powder
- 1 can pears, pureed
- ½ teaspoon lemon pepper

Sauté onion in oil. Stir in remaining ingredients and heat through. Serve with a swirl of plain yogurt and herbed croutons.