

Butternut Squash Soup

Origin: based on recipe from allrecipes.com submitted by Mary modified heavily by me

* Can be replaced with equal amount of frozen butternut squash, thawed and warmed.

Prep Time: 25

Cook Time: 35

Servings: 6

Shopping List:

Onion

Butter

Butternut Squash*

Water

Chicken Bouillon

Dried Marjoram

Ground Black Pepper

Ground Cayenne Pepper

Cream Cheese

Amount:

6 tbs

4 tbs

6 cup(s)

3 cup(s)

4 cubes

0.5 tsp

1/4 tsp

1/8 tsp

8 oz

Prep Directions:

chopped

baked and peeled

softened

Directions:

- 1 Slice squash in half and bake cut side down at 350° for 40 minutes.
- 2 Set aside to cool.
- 3 In a saucepan, sauté onions in butter until tender and slightly caramelized.
- 4 Add water, bouillon, and spices.
- 5 Heat and stir until bouillon cubes melt.
- 6 Peel the squash.
- 7 Puree in a blender or food processor: Squash, softened cream cheese, and liquid mixture in batches until smooth. I like using an immersion blender and do it all at once in the pot.
- 8 Return to saucepan (or crock pot), stir, and heat through.
- 9 Can be garnished as desired: Toasted slivered almonds or pistachios, cream cheese, goat cheese, mozzarella, or crème fraiche

