



GINGERED BUTTERNUT SQUASH SOUP Serves 6-8

Ingredients

HINT: Butternut Squash can be found already peeled and diced at the grocers which saves time!

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| 1 T unsalted butter | 5 c chicken stock |
| 1 c diced onions | 1 Knorr Swiss bouillon cube |
| 4 c butternut squash, peeled, diced | 1 ½ c heavy cream |
| 3 T fresh ginger root, peeled and grated | Salt and pepper to taste |

Method

1. Melt butter in small saucepan and sauté onions over medium heat taking care not to burn them.
2. Peel ginger root and grate 3 T.
3. Add ginger and butternut squash flesh to the pan along with the chicken stock and bring to a boil. Lower heat and simmer 15 minutes.
4. In a separate saucepan, scald the cream and bring it to a boil.
5. Blend the soup mixture in small batches in a blender. *With the motor running,* add the cream in a slow, steady stream
6. Strain the soup through a fine sieve or strainer.
7. Add salt and pepper to taste.

