



Butternut Squash Soup

This is a nice basic soup that is great as main course or a side. Also delicious to serve as part of Thanksgiving dinner.

4-6 servings

Time to make: 50 min; 10 min prep

INGREDIENTS:

- 5 T. butter
- 1 large onion, diced
- 2 lbs butternut squash, peeled, seeded and cut into 1/2-inch pieces
- 4 c. chicken broth
- ½ t. nutmeg
- ¼ t. cinnamon
- ½ c. whipping cream

METHOD:

1. Melt butter in heavy large saucepan over medium-high heat.
2. Add onions and saute until tender, about 5 minutes.
3. Add 4 cups broth, nutmeg, and cinnamon.
4. Cover and simmer until squash is tender, about 20 minutes.
5. Working in batches, puree soup in blender until smooth.
6. Return to same pan.
7. Stir in cream.
8. Bring soup to simmer.
9. Season to taste with salt and pepper and additional nutmeg if desired.
10. Note: This can be prepared 1 day ahead. Cover and refrigerate. Rewarm over medium heat, thinning with more broth if necessary.

From Debbie at Recipezaar