

Butternut Squash Soup

I started a soup tonight, and Liza finished it. I hardly did anything, but she made it taste amazing! I had to write down the recipe so we can duplicate this in the future.

1 32 oz. package of washed, diced butternut squash (about 8 cups)
2-3 tablespoons herbed butter (such as butter blended with fresh parsley and a squeeze fresh lemon juice)
1 32-oz. container chicken soup stock (we use Kirkland brand from Costco)
2-3 cups of leftover French onion soup (not from a mix)
5 leaves fresh sage, finely diced
1/2 teaspoon freshly grated ginger
salt (and pepper, if desired) to taste
2 tablespoons cream, for finishing

In a large soup pot/Le Creuset-type dutch oven pot, sauter squash in herbed butter until butter is melted and squash slightly softened. (You could also brown the butter first.) Add the chicken soup stock, French onion soup, sage, ginger, salt and pepper. Reserve the cream until the soup is all ready to serve, and stir in at the last minute. Blend with an immersion blender (or pour into a blender and blend in two batches).

Yield: 10 servings.

Serving Suggestion: Warm gingerbread muffins and butter, crisp salad with fresh citrus vinaigrette.