



Butternut Squash Soup

This creamy soup is delicious for several days after preparation.

- 2 medium butternut squash (~2 lbs. or ~ 7 - 8 c.)
- 1/2 medium sweet onion, coarsely chopped
- 4 c. vegetable (or chicken) broth
- 3/4 Tab. butter (unsalted or salted, depending on how much you want to control the salt)
- 1 1/2 tsp. rubbed sage

1. Preheat oven to 350°.
2. Wash outside of butternut squash, poke several holes into flesh, then bake for 1 hour at 350 degrees or until you can easily pierce flesh with the end of a sharp knife.

Let cool then remove the seeds, scoop out the flesh and roughly cut the flesh into chunks and set aside.

NOTE: This step can be done ahead of time if desired.

3. Melt butter in large pot over medium heat.
4. Add onion, cover & cook for 7 minutes or until soft, stirring occasionally.
5. Add sage, stir 1 minute.
6. Add squash & broth. Increase heat, bring to boil, then reduce heat & simmer for a few minutes until squash is tender.
7. Blend in blender, food processor or with immersion blender.
8. Season with salt & freshly ground black pepper.