



BUTTERNUT SQUASH SOUP

INGREDIENTS

- 1 butternut squash
- 1/4 cup celery
- 1/4 cup peeled carrots
- 1/4 cup white onion
- oil - olive or canola
- salt & pepper to taste
- 1/4 TSP pumpkin pie spice
- 1/4 TSP allspice
- 1 quart vegetable broth (or chicken stock)
- 1/4 TSP grated ginger
- 4 cups cream milk or "heavy whipping cream"
- 1 cup heavy whipping cream
- 1/4 - 1/2 TSP nutmeg

DIRECTIONS

- 1 Cut off the ends of the butternut squash, cut it longways in half, seed it, and place it on a cooking sheet. Add the celery, carrots, onions, oil, and salt and pepper to taste.
- 2 Place in the oven at 350° for 25 to 35 minutes or until golden brown.
- 3 Peel the skin off of the butternut squash and cut into chunks.
- 4 Place the vegetables in a pot and add the pumpkin pie spice, allspice, broth and ginger. Bring to a boil, then reduce heat to a simmer. Simmer for 30 minutes.
- 5 Puree the vegetable mixture.
- 6 Add in cream and simmer for 10 minutes. Strain with mesh strainer.
- 7 In a separate mixing bowl, whip the remaining cream and nutmeg until thickened.
- 8 Serve and garnish soup with nutmeg foam.