



Butternut Squash Soup

Serves 4-6

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| 1 medium onion diced | 1 teaspoon nutmeg |
| 3 tablespoons butter | 1 1/2 teaspoons cinnamon |
| 2 butternut squash, about 3-4 pounds, diced into 1-inch cubes | 1 teaspoon poultry seasoning |
| 5 cups vegetable stock, or enough to cover squash in pot | Pinch cayenne pepper |
| 1 tablespoon brown sugar | Juice of half a lemon |
| | 1/2 cup whipping cream |

Sauté onions in butter in a heavy-bottomed stock pot until soft. Add peeled and diced squash to same pot and then add vegetable stock until it reaches about a half inch over the squash. Bring contents of pot to a simmer, but take care it never boils. Continue simmering until squash is tender and breaks apart easily, about 1 hour. Stir in brown sugar, rest of spices and lemon juice and while stirring let simmer for 10 minutes longer. At this point, puree mixture with immersion (stick) blender if available, or remove mixture from pot and puree until smooth with blender or food processor. Once smooth, return to pot and whisk in cream, incorporating fully.

Serve immediately. Some shredded sage goes well to garnish.

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