

Winter Squash Soup

Ingredients

- 1/4 c Butter
- 1 Onion (finely chopped)
- 4 clv Garlic (chopped)
- 43 1/2 oz Chicken Broth
- 4 c Butternut Squash (cut into 1-inch pieces)
- 4 c Acorn Squash (cut into 1-inch pieces)
- 1 1/4 t Thyme (minced)
- 1 1/4 t Sage (minced)
- 1 1/2 t Ground Cumin
- 1/2 t Ground Ginger
- 2 T Whipping Cream

Instructions

1. Melt butter in large pot over medium heat. Add onion and garlic and saut  until tender, about 10 minutes. Add broth, all squash and herbs; bring to boil.
2. Reduce heat, cover and simmer until squash is very tender, about 20 minutes. Using an immersion blender blend the soup until smooth.
3. Stir in cream and bring to simmer. Season with salt and pepper. (Can be made 1 day ahead. Chill. Rewarm over medium heat before serving.)