

BUTTERNUT SQUASH SOUP

Source: Joy of Cooking's All About Soups & Stews

INGREDIENTS:

1 medium to large butternut squash (about 3.5 lbs), halved/seeded
3 TBS unsalted butter or vegetable oil
2 large leeks (white part only), cleaned thoroughly & chopped
4 tsp minced/peeled fresh ginger
6 C chicken stock or vegetable stock
1 1/2 tsp salt
Parsley or cilantro croutons
Toasted squash seeds (optional)

DIRECTIONS:

Preheat oven to 400° F. Place squash cut side down on oiled baking sheet - bake till squash can easily be pierced with a fork (about 1 hour) - let cool, then scoop pulp from squash skin & discard. Melt or heat butter in soup pot over medium-low heat - add leeks & ginger - cook, stirring till tender but not browned (5-10 minutes) - stir in squash + 4 C chicken or vegetable stock - bring to simmer & cook 20 minutes, stirring & breaking up squash with spoon - pureé till smooth - return to pot & stir in 2 C chicken or vegetable stock + salt. Heat through. Ladle into warmed bowls - garnish with parsley or cilantro croutons & toasted squash seeds (optional).

Makes about 9 cups