



Recipe: Nancy's Easy Butternut Squash Soup

From: Nancy Boggio

2 TBSP. Butter

1 Large Onion, Chopped

1-2 Stalks Celery, Chopped

1-2 Medium Carrots, Chopped

5-6 Cloves Garlic, Chopped

1 Nice sized Butternut Squash, seeded, peeled and cubed

32oz. Chicken Broth

Sea Salt and Pepper to taste

Melt butter in large stock pot cook onion, celery, carrots, garlic and squash for 5 min. Pour enough of the chicken broth over the veggies to cover, bring to boil then reduce heat and cook on low covering the pot for about 40 min until veggies are tender.

If you have an immersion blender, blend the soup in the stock pot until nice and smooth. If not, spoon the soup into a blender or food processor and do the same thing and pour back into the pot. (This may take a couple of cycles to do it in a blender or food processor.) When smooth and in the pot add the remaining chicken stock if needed to attain the desired consistency. Season with salt and pepper. I slice fresh green onions and add a dollop of sour cream as garnish when serving! Enjoy!