

Butternut Squash Soup

Submitted By: Julie Bisguard

Time: 1 hour

Ingredients

2 tbs butter

1 sm onion

1 stalk celery

2 med potatoes

1 med butternut squash - peeled,
seeded & cubed

32 oz chicken stock

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1. Halve the squash, seed it, cook and cube.
 2. Melt the butter and cook onion, celery, carrot, potatoes & squash 5 minutes or until lightly browned.
 3. Pour in enough chicken stock to cover vegetables. Bring to a boil. Reduce heat to low, cover pot & simmer 40 minutes or until all vegetables are tender.
 4. Transfer soup to a blender & blend until smooth.
 5. Return to pot & mix in remaining stock. Season with salt and pepper.

Notes: