



Butternut Squash Soup

Ingredients:

1 large butternut squash
1 qt broth (chicken or vegetable)
1 large onion
Fresh ginger (piece about the size of your thumb)
2 cloves garlic
Olive oil
Salt & pepper
nutmeg

Preheat oven to 425F. Slice butternut squash in half lengthwise, scoop out the seeds, and sprinkle salt on it. Peel and half the onion and peel the ginger. Line a cookie sheet with aluminum foil, and lightly coat with olive oil. Place squash skin side up, onion and ginger on the cookie sheet. Place in oven for 45 minutes. Add peeled garlic to the cookie sheet and bake another 15 minutes.

Remove the cookie sheet from the oven. Remove the skin from the squash and place the squash and the rest of the ingredients in a soup pot. Add quart of broth and simmer covered for 30 minutes or until everything is soft. Use an immersion blender or (or blender/food processor) to make the soup into a fine purée. Add salt, pepper and grated nutmeg to taste. Server topped with some finely sliced green onions and parsley.

Optional crostini:

Mix minced garlic, fresh chopped basil, fresh chopped parsley, and salt with (butter/olive oil, or margarine). Spread on thinly sliced baguette and toast in oven at 425F until golden.