

## *Autumnal Squash Soup*

(10-12 servings)

### **Ingredients:**

2-3 Lbs peeled, chunked butternut squash

½ Lb butter, chunked

2 Tbs fresh ginger

1 cup brown sugar

1 tsp cinnamon

tsp salt

½ tsp white pepper

4-6 cups vegetable broth

1 cup cream

### **Recipe:**

- Put all the above ingredients in a roasting pan with a cover.
- Roast at 325 degrees until the squash is very tender, about 1-1 ½ hours
- Puree everything together until nice & smooth with an emersion blender or regular upright blender
- Add more vegetable broth if the consistency is too thick
- Just before serving stir in the cream.