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.