

# Butternut Squash Soup

## Ingredients

2 tablespoons unsalted butter  
1 medium onion, chopped  
1 – 2 to 3-pound butternut squash, peeled, seeded and cubed  
6 cups of chicken stock  
Salt and freshly ground black pepper to taste  
Garnish: Pecans & nutmeg and heavy cream

## Instructions

1. Cut squash into 1-inch chunks. In large pot melt butter. Add onion and cook until translucent, about 8 minutes. Add squash and stock. Bring to a simmer and cook until squash is tender about 15 to 20 minutes.

2. Remove squash chunks with slotted spoon and place in a blender and puree. Return blended squash to pot. Stir and season with nutmeg, salt, and pepper. Serve. Garnish, if desired.

Tip: Purchase butternut squash at your grocer peeled, seeded and cubed to save time.

Tip: Garnish with 1 or 2 whole or crushed pecans, a sprinkle of nutmeg, and a Drizzle of heavy cream

