

From the Kitchens' Of



## *Butternut Squash Soup*

**Serves** 8

**Cooking Time** 1 hour

### **Ingredients**

2 lbs butternut squash	1 shallot
6 cups veggie stock	1 teaspoon salt
2 - 3 cloves garlic	cracked black pepper
1/8 cup grated fresh ginger	chives
imo "sour cream"	

### **Directions**

Peel and cut squash into 1 square inch or so pieces. Steam for twenty minutes.

In a three quart saucepan, place 2 cups of veggie stock, finely minced shallot, and crushed garlic. Simmer for five minutes. Add ginger and 4 cups stock.

**(see reverse)**

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Simmer for 30 minutes. Add squash and salt, simmer for 20 minutes.

Let it cool a bit, then place in blender and puree. Reheat before serving for about ten minutes. Garnish each serving with a few pieces of chives, freshly milled pepper and a dollop of imo imitation sour cream.