

Butternut Squash Soup

From Emy & Katie

This fall, Katie and I have gotten quite a few squashes in our CSA and we've found this soup is an easy and delicious way to use it up. The ginger and the rosemary/sage make for such a good flavor combination and we use our immersion blender to make it super creamy. We eat it with a side of crusty bread with butter. Makes for a pretty perfect fall lunch!

From *Love and Lemons*.

INGREDIENTS

2 tablespoons extra-virgin olive oil
1 large yellow onion, chopped
½ teaspoon sea salt
1 (3-pound) butternut squash, peeled, seeded, and cubed.
 Or use a butterkin (½ butternut & ½ pumpkin) variety!
3 garlic cloves, chopped
1 tablespoon chopped fresh sage
½ tablespoon minced fresh rosemary
1 teaspoon grated fresh ginger
3 to 4 cups vegetable broth
Freshly ground black pepper

DIRECTIONS

1. Heat the oil in a large pot over medium heat. Add the onion, salt, and several grinds of fresh pepper and sauté until soft, 5 to 8 minutes. Add the squash and cook until it begins to soften, stirring occasionally, for 8 to 10 minutes.
2. Add the garlic, sage, rosemary, and ginger. Stir and cook for 30 seconds to 1 minute, until fragrant, then add 3 cups of the broth. Bring to a boil, cover, and reduce heat to a simmer. Cook until the squash is tender, 20 to 30 minutes.
3. Let cool slightly and use an immersion blender or pour the soup into a blender, working in batches if necessary, and blend until smooth. If your soup is too thick, add up to 1 cup more broth and blend. Season to taste and serve with parsley, pepitas, and crusty bread.