

Butternut Squash and Ginger Soup

By Posi Tucker

Ingredients

1 medium butternut squash (about 2 ¼ pounds)

1 medium onion, chopped about (1 cup)

1 T. freshly grated ginger

3 T. unsalted butter

3 C. of chicken broth

Salt and pepper to taste

Sour cream and pesto for garnish (optional)

Instructions

- Cut squash in half lengthwise, and scoop out the seeds.
 - Arrange the halves cut side down on a cookie sheet with about a ¼ C. water
 - Bake squash in the oven for 40-45 minutes or until very tender.
 - Set aside to cool
 - When the squash is completely cool, scoop the flesh from the skin
 - While the squash is baking, cook the onion and ginger in the butter in a saucepan over moderately low heat for 5 minutes or until the onion is softened.
 - Add the broth and simmer the mixture for 10 minutes, covered.
 - Add the squash pulp to the sauce pan and cook for about 5 minutes.
 - Transfer the mixture to a food processor or blender in batches and puree until smooth
 - Salt and pepper to taste.
 - Return the soup to the sauce pan and cook over moderate heat until it is hot.
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- Garnish each portion with a heaping teaspoon of sour cream and a dollop of pesto. (optional)]