

Dinner and A Book Episode #706

Menu:

Butternut Squash Ginger Soup
Wild Rice with mushrooms, cranberries and walnuts
Chicken and Roasted Vegetables
French Peas
Swiss apple Pie

Recipes:

Butternut Squash Ginger Soup

1 medium butternut squash (about 2 1/4 lbs)
1 medium onion, chopped (about 1 cup)
1 TBL. freshly grated ginger
3 TBL. unsalted butter
3 Cups chicken broth
salt and pepper to taste
Sour cream and pesto to garnish

Directions:

Cut squash in half lengthwise and scoop out the seeds.
Arrange the halves cut side down on a cookie sheet with about one fourth cup of water on it and bake in the oven at 350 degrees for about an hour until very tender.
Set aside to cool.
When the squash is completely cool, scoop out the flesh from the skin.
While the squash is baking, cook the onion and the 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.
Transfer the mixture to a blender or food processor, in batches, and puree until smooth.
Add salt and pepper to taste.
Return the soup to the sauce pan and cook over moderate heat until it is hot.
Garnish each portion with a teaspoon of sour cream and a teaspoon of pesto.
ENJOY!

Wild Rice with Cranberries, Walnuts and Mushrooms

Place 2 1/2 cups of chicken broth in a saucepan and when it comes to a boil, drop the wild rice(I can't remember how much was in that package) into the pan and simmer covered for an hour until tender.

Drain off excess liquid and add dried cranberries or craisins, walnut pieces and chopped mushrooms. Stir and serve.

French Peas

Cut up 8 leaves of Boston Bibb Lettuce

Heat 2 T. of olive oil in a saucepan. Cook the lettuce until softened

Add one box of frozen French Peas

Add 1/2 cup of chicken broth.

Add salt and Pepper.

Cook about 4 minutes.