

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Butternut Squash Soup

(serves 6-8)

6 cups peeled & cubed butternut squash  
5 cups water  
2 tablespoons olive oil  
1/2 cup chopped yellow onion  
1 teaspoon dried leaf thyme  
4 tablespoons butter  
1/3 cup unbleached white flour  
3/4 cup heavy cream  
1/2 teaspoon ground ginger  
1 teaspoon salt  
1 tablespoon tamari or soy sauce

Combine squash and water or stock in 4-quart soup pot. Bring to a boil, then lower heat, cover, and cook until squash is tender (approximately 15-20 min). Meanwhile, heat oil in fry pan and sauté the onions and thyme until the onions are translucent and tender. Add onion/thyme/oil to the squash. Puree in blender until smooth, and return to soup pot.

In the same pan where you sautéed the onions, melt the butter over low heat. Add the flour and stir 1-2 minutes until well-mixed and lightly browned. Add cream and mix with a whisk until blended. Add to the soup, mix in with the whisk, then return soup pot to a simmer. Add ginger, salt, and tamari. Simmer 15 minutes uncovered, stirring often, then serve.

NOTE: soup also keeps well in freezer for 2-3 weeks.

