

Butternut Squash Soup

For a cold night or any other time

3 pound package cut butternut squash
1/2 carrot, peeled and chopped
2 tablespoon extra virgin olive oil
Kosher salt and black pepper to taste
2 tablespoons unsalted margarine
4 medium onions, diced
5 cloves garlic, minced
1 tablespoon dried thyme
2 (32 oz/4 cup) containers vegetable broth
2 cups water

Preheat oven to 400 degrees.

Place squash and carrots on cookie sheet that has been sprayed with cooking spray. Add EVOO and salt and mix with your hands. Roast for 1 hour.

Heat 12-inch skillet, add margarine and let melt. Add onions and salt; sauté for 10-15 minutes until brown. Add garlic and thyme and sautee for 2 more minutes. Remove from heat.

Add broth and water to large pot. Add roasted squash and carrots along with onions/garlic mixture and salt and pepper. Warm over medium heat for 10-15 minutes, stirring occasionally.

In batches, ladle equal parts liquid and vegetables into a blender and puree until smooth. When each batch is done, pour into large glass bowl.

When everything is pureed, pour soup back into pot and keep warm until serving.

Serves up to 12 people (about 2-3 ladles of soup per person)