



CREAMY BUTTERNUT SQUASH SOUP

INGREDIENTS

- Butternut Squash (you can either buy the whole squash or most grocery stores sell them halved or already diced into chunks)
-
- Half & Half
-
- Cinnamon
-
- Nutmeg
-
- Cloves
-
- Mini Pumpkins for serving (optional)



INSTRUCTIONS

- Heat oven to 400 degrees. Slice the butternut squash lengthwise down the middle and split the squash. Use a large spoon to scrape out all the seeds. Put ½ inch to 1 inch of water in a glass pan. Place the squash face down into the water. This will seal it while baking. Bake for 40-60 min, depending on the size of your squash. The outside will brown a little. You want the inside to be very tender. Remove the squash from the oven and transfer it to a baking sheet. Use a spoon to scrape out the soft insides and put it in a blender. Depending on how large your squash is, you might have to do half at a time. Add enough water to cover the squash and blend
- Transfer the squash mixture to a saucepan. Add 2 tablespoons-1/2 cup of half & half. You want the mixture to stay creamy so the amount depends on the size of your squash. If you feel like it needs more liquid but you don't want to add more half & half, you can add a small amount of water. Or you can just add the delicious cream and call it FALL Add a sprinkle of cinnamon and nutmeg to taste.
- Then add a tiny dash of cloves. DO NOT ADD TOO MUCH or it will make your soup taste bitter. Add salt to taste.