

Butternut Squash Soup - created on the fly using info from a friend

- 1 2-pound (ish) butternut squash
- 2 French shallots
- 2 Tablespoons butter
- 1 Tablespoon grated fresh ginger
- 3 cloves garlic, minced
- Vegetable stock
- Chicken stock

Cut the butternut squash into small pieces, about 2-inch cubes. Peel and quarter the shallots. Toss in a large bowl with a bit of olive oil, then roast at 400° F till the squash is tender and the shallots are golden. Remove from the oven and allow to cool. When cooled, remove the skin from the squash.

In a large Dutch oven, heat the butter over medium-high heat. Add the ginger and garlic. Stir till they are fragrant, but not turning brown. Add the squash and shallots and stir to combine.

Add vegetable stock and chicken stock in equal amounts to cover the vegetables. Allow to heat for 10-15 minutes.

Using an immersion blender (or a countertop blender), blend the vegetables to puree them. Add more stock to thin the soup to the consistency you like.

Serve with homemade croutons for garnish.

Ideas: swirl a little crème fraiche on top, sprinkle some bacon bits along with the croutons, or fry some sage leaves in olive oil to top it off.