

Butternut Squash Soup

Ingredients:

2 lbs butternut squash, peeled and cubed into chunks. (about 3 cups)
4 cups chicken broth
1 cup sour cream
1 Tablespoon butter
1/4 teaspoon cayenne pepper
1/2 teaspoon salt
1/2 teaspoon white pepper
1 Tablespoon sugar (optional)

Directions:

- Combine squash and broth in a large saucepan and bring to a boil over high heat.
- Reduce heat to medium and cover. Simmer until squash is tender, about 20 minutes.
- Uncover, remove from heat and cool.
- Puree squash in blender or food processor.
- Return squash puree to saucepan and place over medium-low heat.
- Stir in sour cream, butter, cayenne pepper, salt, white pepper.
- If squash lacks enough sweetness to your taste, add sugar.
- Cook soup just until heated through, but not boiling.
- Ladle into bowls and serve.

serves 6.