

Acorn Squash Soup

Based on the recipe from the Crock-Pot Ladies

Ingredients

2 medium acorn squash
32 ounces chicken broth
2 cloves garlic, minced
1 Tablespoon dried minced onion
1 teaspoon dried thyme
1 teaspoon dried rosemary
salt and pepper to taste

Wash squash and poke all over the skin with a fork. Microwave squash together for 5 minutes on high to soften enough to cut.

Remove from microwave and cut off the top. Place top side down on a cutting board and cut in half. Scrape seeds from each half, then cut into quarters.

Place squash in the stoneware of a crock pot. Pour chicken broth over squash quarters, then stir in seasonings. Cover and cook on low for 4-5 hours.

Using tongs or a large spoon, fish out squash quarters and remove to a bowl. Let sit for about 10-15 minutes until cool enough to handle.

Using a spoon, scrape flesh from the rinds, reserving flesh and discarding the skin.

Return skin to the seasoned broth in the crock pot, cover and let cook for another 20-30 minutes to warm back up.

Remove lid and using an immersion blender, puree the soup to desired consistency. *Note: If desired, add a bit of cream for a richer consistency.*

Ladle into bowls and serve with rolls and salad for a complete meal.

Makes 6 servings.

© Secrets from the Cookie Princess 2013