

Southern Butternut Squash Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields 12 servings

Prep Time: 1 hour

Cook Time: 20 minutes

Ingredients

Two large butternut squashes
One carrot, chopped
One yellow onion, chopped
4 ribs of celery, chopped
8 sage leaves
One Yukon gold potato, chopped
3 quarts water or chicken stock
6 tea bags
¼ cup molasses
¼ cup brown sugar
Salt to taste

Procedure

Peel and seed the squash, and place it in a pan with one inch of water wrap it tightly with foil or a lid and place in a 350 degree oven for one hour. While the squash is cooking, chop the carrots, celery, and onion and sweat in a large pot, when translucent add the sage and one chopped potato. Add the water or stock and the tea bags and steep for 10 min. Pull out the tea bags and continue to cook until the potatoes are soft. Once the squash is cooked and soft place them in the pot along with the molasses and brown sugar, and simmer for an additional 20 min, adjust seasonings and puree in a blender. Bon Appetit!