



GINGER SQUASH SOUP

THE PERFECT WINTER COMPANION



INGREDIENTS

1 med butternut squash
(about 2lbs), halved + seeded
1 tbsp finely grated fresh
ginger
2 tbsp unsalted butter
4 cups veg or chicken stock
Salt + ground black pepper
1/4 cup heavy cream
1/4 chopped, toasted pecan

DIRECTIONS



4 servings



45 minutes

1. Steam the butternut squash for 30 minutes, or until it is fork-tender. Scoop the flesh out and run it through a food processor. (Or you may use a blender)
2. Add the ginger and butter, and process. The squash will be a bit thick, so add stock until the soup reaches the desired consistency.
3. Place the soup in a large stockpot and heat. Add more stock to thin as necessary. Add salt and pepper to taste. (You can also add more ginger if you wish, but remember to go slowly - it is more difficult to take away a strong flavour than it is to add.)
4. Before serving, add the heavy cream and reheat, taking care not to let the soup boil. Ladle into bowls and top with roasted pecans.

- Sarah Libertus, former Featherstone Farm CSA Manager