

Squash Soup – Yummy and easy

Ingredients:

1 small onion
¼ cup chopped celery
2 tablespoons butter
1 teaspoon chicken bouillon granules
1 teaspoon dill weed
1 teaspoon curry powder
dash cayenne pepper
2 cups chicken broth
1 (12 ounce can evaporated milk
3 cups mashed cooked squash
salt and pepper to taste

Directions:

In a large saucepan, saute the onion and celery in the butter. Stir in bouillon, dill, curry and cayenne until blended. Gradually add broth and milk. Bring to a boil; cook and stir for 2 minutes. Add the squash; heat through.

Process with a blender until smooth. I use a hand held immersion blender.

Note: the original recipe calls for acorn squash but you can use any sweet winter squash. I have mostly used Butternut or Cinderella squash and sometimes Acorn. I either peel and steam the squash or bake it in the peel and just scoop it out.