

Butternut Squash Soup

From: Robert and Ruth Weiner

Ingredients:

Medium sized Butternut squash, peeled and cubed

Medium onion, sliced

2-3 tablespoons oil

1 ltr vegetable (or chicken) stock

1/2 teaspoon cinnamon

1/4 teaspoon salt

Pepper few grinds, to taste

Directions:

Put large pan on medium heat.

Add few glugs oil, add onion and gently sauté. Do not brown.

Add cinnamon and continue stirring for few minutes.

Add cubed butternut squash and sauté until dark orange colour.

Add salt & pepper.

Add stock and cover, turning down heat. Add more water according to taste.

Soup is ready when squash is completely soft (10-15 mins).

Let cool a bit and then liquidise.

Ready to serve.

Note: Soup keeps in the fridge for several days, and freezes very well too.