



Butternut Squash Soup

- 6 cups (about 2 large squash) seeded butternut squash
- Melted butter, for brushing
- 1 tablespoon kosher salt, plus 1 teaspoon
- 1 teaspoon freshly ground white pepper, plus 1/2 teaspoon
- 3 cups chicken or vegetable stock
- 4 tablespoons honey
- 1 teaspoon minced ginger
- 4 ounces heavy cream
- 1/4 teaspoon nutmeg

1) Preheat the oven to 400 degrees F.

2) Brush the flesh of the squash with a little butter and season with 1 tablespoon salt and 1 teaspoon freshly ground white pepper. On a sheet pan lay the squash flesh side up. Roast for about 30 to 35 minutes or until the flesh is nice and soft.

3) Scoop the flesh from the skin into a pot and add the stock, honey, and ginger. Bring to a simmer and puree using a stick blender. Stir in the heavy cream and return to a low simmer. Season with salt, pepper, and nutmeg.

This recipe is courtesy of Alton Brown and recommended by Jake Eiserman, Creative Services Designer. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.