

Acorn Squash Soup

'The recipe for this thick and creamy soup was given to me by a fellow squash lover,' reports Dorrene Butterfield from her home in Lincoln, Nebraska. 'The attractive rich yellow soup is especially enjoyable during the cool nights of Indian summer.'

Prep Time: 20 Minutes

Cook Time: 10 Minutes

Ready In: 30 Minutes

Yields: 6 servings

INGREDIENTS:

1 small onion
1/4 cup chopped celery
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 teaspoon vegetable bouillon granules
1/2 teaspoon dill weed
1/4 teaspoon curry powder
dash cayenne pepper
2 cups vegetable broth
1 (12 ounce) can evaporated milk
3 cups mashed cooked acorn squash
salt and pepper to taste

DIRECTIONS:

1. In a large saucepan, saute the onion and celery in butter. Stir in flour, 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, salt and pepper; heat through.
2. In a blender, process the soup in batches until smooth. Pour into Bowls.