

Butternut Squash Soup

Cream cheese is blended into this pureed soup of winter squash and onion which have been cooked in a vegetable stock.

Prep Time: 25 Minutes

Cook Time: 35 Minutes

Ready In: 1 Hour

Yields: 6 servings

INGREDIENTS:

6 tablespoons chopped onion
4 tablespoons margarine
6 cups peeled and cubed butternut squash
3 cups water
4 cubes vegetable bouillon
1/2 teaspoon dried marjoram
1/4 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper
2 (8 ounce) packages cream cheese

DIRECTIONS:

1. In a large saucepan, saute onions in margarine until tender. Add squash, water, bouillon, marjoram, black pepper and cayenne pepper. Bring to boil; cook 20 minutes, or until squash is tender.
2. Puree squash and cream cheese in a blender or food processor in batches until smooth. Return to saucepan, and heat through. Do not allow to boil.