

Butternut and Acorn Squash Soup

(<http://soup.allrecipes.com/az/59635.asp>)

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Rated 4 out of 5 by 10 members

This is a rich and sweet yet surprisingly simple soup that is wonderful served hot with crusty bread or cold with a dollop of sour cream.

Prep Time: 20 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 20 Minutes

Yields: 8 servings

INGREDIENTS:

1 butternut squash, halved and seeded
1 acorn squash, halved and seeded
3 tablespoons butter
1/4 cup chopped sweet onion
1 quart chicken broth
1/3 cup packed brown sugar
1 (8 ounce) package cream cheese, softened
1/2 teaspoon ground black pepper
ground cinnamon to taste (optional)
fresh parsley, for garnish

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Place the squash halves cut side down in a baking dish. Bake 45 minutes, or until tender. Remove from heat, and cool slightly. Scoop the pulp from the skins. Discard skins.
2. Melt the butter in a skillet over medium heat, and saute the onion until tender.
3. In a blender or food processor, blend the squash pulp, onion, broth, brown sugar, cream cheese, pepper, and cinnamon until smooth. This may be done in several batches.
4. Transfer the soup to a pot over medium heat, and cook, stirring occasionally, until heated through. Garnish with parsley, and serve warm.