

Butternut Squash Soup by Lynn's Recipes



Lynn demonstrates how to make a delicious Butternut Squash Soup. This is a perfect starter for a dinner or great for lunch. Adapted from The Italian Dish.

Serves 4 to 6

Ingredients:

- 3 Tablespoons butter
- 2 Tablespoons olive oil
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 teaspoon chopped fresh sage (about 3 leaves)
- 2-2-1/2 pounds butternut squash, peeled, seeded and cut into cubes
- 1/8 cup sherry
- 4 cups chicken broth
- 1/8 teaspoon cayenne pepper
- 1/3 cup cream
- Salt and pepper
- 4 ounces pancetta, chopped

Melt butter and olive oil in a heavy large pot over medium heat. Add onion and sauté until soft, 4-5 minutes. Add garlic and sage and sauté one minute. Add squash cubes and sauté 5 minutes. Add the sherry, broth and cayenne pepper. Cover and simmer on low for about 25 minutes until squash is tender.

Meanwhile, fry the pancetta in a little skillet until nicely crisped. Drain on a paper towel and set

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aside.

Puree the soup, either with an immersion blender right in the pot, or transfer to a food processor or blender and puree. Return to the pot and stir in the cream. Season to taste with salt and pepper.

Serve in bowls with pancetta on top.

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