



BUTTERNUT SQUASH SOUP II

Serves 4-6

My family's new favorite version of this soup, made with our homegrown, home canned squash. Delicious with salad and a slice of sourdough.

INGREDIENTS

- 3 TABLESPOONS BUTTER OR FAT OF CHOICE
- 1 POUND PUMPKIN OR WINTER SQUASH, PEELED AND CUBED (OR 1 QUART HOME CANNED CUBED SQUASH)
- 1 LARGE GRANNY SMITH APPLE, CHOPPED
- 1 LARGE ONION, CHOPPED
- 4 CUPS BONE BROTH OF CHOICE
- ½ CUP WHITE WINE
- ½ TEASPOON DRIED TARRAGON

INSTRUCTIONS

1. Melt the butter or fat in a large pot over medium heat.
2. Add onion, apple, and raw squash if using. (If using canned squash, wait to add until step .)
3. Cook until onion softens, about 5-10 minutes.
4. Add the bone bone broth, wine, and dried tarragon.
5. Bring to a boil, then reduce heat.
6. Cover partially and cook until squash is tender, about 30 minutes. If using canned squash, add the squash and some of the liquid from the jar and cook for a few minutes until squash is heated through.
7. Cool slightly, then puree with an immersion blender.
8. Raise the heat a bit and cook a few minutes more until hot and flavors have melded.
9. Season with unrefined sea salt and ground black pepper, to taste.
10. Serve hot.

