

Butternut Squash Soup Recipe

Ingredients

- 3 to 4lbs. Butternut Squash (approximately 6 cups cubed squash)
- Migliore Butter Flavored Olive Oil
- 1/2 cup brown sugar
- 1 quart Chicken Stock
- 1 cup water (you may add more water if soup needs thinning)
- 2 1/4 tsp. Migliore Classic American Seasonin
- 2/3 cup Heavy cream (or half & half optional)
- Sour Cream (dollop on top of soup)
- Migliore Traditional Balsamic (drizzle for soup)

1. Preheat oven to 375 degrees. Cut butternut squash in half and remove seeds. Place on prepared cookie sheet (cut side down/skin up). Place in preheated oven for 45 minutes. You should be able to easily pierce through squash when done. Roast longer if necessary. Remove from oven and let squash cool until you can comfortably scoop the squash away from the outer skin.
 2. Transfer squash to food processor. Add 1/2 of the Chicken Stock and puree. Return the squash & stock mixture into a large soup pot. Mix in the rest of the stock, water and seasoning. Stir and begin heating - medium heat.
 3. Add cream and warm up to serve. Divide among bowls and top each with about 1 tablespoon of sour cream. Drizzle with Traditional Balsamic Vinegar.
- Serves 6