

Roasted Acorn Squash Soup

- 2 T butter
- 1 onion, chopped
- 2 cloves of garlic, finely minced
- 2-3 stalks celery, chopped
- 4 carrots, chopped
- 1 squash - peeled, seeded, and cubed after baking or roasting for 45 minutes until softened
- 4 c chicken stock
- freshly ground black pepper
- 1/4 c plain yogurt
- 2-3 T chopped dill

Melt the butter in a large pot, and cook the onion and celery on low heat in a covered large pot for about 5 minutes. Add the garlic and carrot, cooking covered until softened. Pour in enough of the chicken stock to cover vegetables. Season with pepper. Bring to a boil. Reduce heat to low, cover pot, and simmer 40 minutes, or until all vegetables are tender. Add the squash, cut into chunks, in the last 5 minutes. Transfer the soup to a blender, or use a hand held blender in the pot after the soup cools a bit, and blend until smooth. Return to pot, and mix in any remaining stock to attain desired consistency. Tastes perfect left at a thick consistency as it is light and creamy.

Garnish with a dollop of plain yogurt and some chopped dill.

I know it was good because my husband requested seconds. Proof positive.

Jittery Cook