



Butternut Squash & Ginger Soup

Made with fresh ginger, jalapenos, and topped with sour cream, it makes a perfect meal with a side of bread. Nothing takes the chill out of winter like a good soup.

Ingredients

2 tablespoons olive oil
4 cloves garlic, chopped
2 tablespoons grated ginger
½ to 1 jalapeño chile, seeded and chopped
1 tablespoon salt
1/4 teaspoon cayenne
4 pounds butternut squash, peeled and cut into 2-in. cubes
3 cups chicken broth
1 tablespoon light brown sugar
4 tablespoons heavy whipping cream
Sour cream (optional)

Preparation

1. Heat olive oil in a 4- to 5-qt. pot over high heat. Add garlic, ginger, jalapeño, and salt. Cook, stirring constantly, until fragrant but not yet browned, 1 to 2 minutes. Add cayenne and cook, stirring, for 30 seconds. Add squash, broth, brown sugar, and 3 cups water. Bring to a boil, lower heat to a simmer, and cook, stirring occasionally, until squash is tender, about 20 minutes.
2. In a blender, purée the soup in batches until smooth, then pour back into the pot. Stir in cream and adjust seasonings to taste. Serve hot, with a swirl of sour cream if you like.

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