



## **BUTTERNUT SQUASH AND CORN SOUP**

1 medium butternut squash  
1 small onion  
3-4 garlic cloves  
2 tablespoons butter  
1 cup half-and-half  
2 cups chicken or vegetable broth  
2 cups canned, frozen or fresh corn  
Salt and pepper to taste

- Cut the stem off the squash and split it in half.
- Scoop out and discard the seeds, wrap each half in aluminum foil and bake for 1 hour at 400 degrees.
- When the squash is done, scoop it out of the shell and while still hot place the flesh in a blender or food processor.
- Sauté the garlic and onions in the butter until the onion becomes translucent.
- Place the onion, garlic, and butter in the blender or processor.
- Add 1 cup of half-and-half to the mixture and blend until smooth.
- Microwave the corn in a glass bowl for about 2-3 minutes.
- Add half the corn to the mixture and blend until smooth.
- Pour the mixture into a large saucepan add the rest of the corn and 2 cups of chicken or vegetable broth.
- Simmer, stirring frequently, until entire mixture is heated, but do not let it boil.
- Salt and pepper to taste.
- Sprinkle with fresh chopped parsley and serve.

Serves 4