



BUTTERNUT SQUASH AND SWEET POTATO BISQUE WITH GINGER

2 pounds butternut squash, peeled, seeded and chunked
4 sweet potatoes (about two pounds) peeled and chunked
3 cloves garlic, peeled and chopped
2" piece of ginger, peeled and chopped
Salt and/or pepper to taste
1 cup plain yogurt or sour cream

Place ingredients in large pot with just enough water to cover. Bring to a boil over medium heat and cook until veggies are tender (30-45 minutes). Drain most of the water from the squash & sweet potatoes, and run through a blender or food processor until smooth. Add enough yogurt or sour cream to make it the consistency you like.

Adapted from a recipe by Jonna Priester