



Roasted Winter Squash Soup (GF) (V)

6-12 oz portions

- 1 T. margarine, melted
- ½ t. salt
- ¼ t. ground pepper
- ½ t. ground cinnamon
- ½ t. ground nutmeg
- ½ t. ground allspice
- ½ t. ground ginger
- 1 ½ lbs peeled butternut squash, cut in large chunks
- 5 cups vegetable stock
- ¼ cup brown sugar
- 3 cup milk
- ¼ cup half & half

1. Place squash in large bowl and toss with melted butter.
2. Combine spices and toss to coat squash.
3. Place squash on a sheet pan and roast in a 375* oven for 30-40 minutes until squash is soft and golden brown on the edges.
4. Puree roasted squash.
5. Combine the stock, brown sugar, milk, ½ & ½, and pureed squash in sauce pan and heat. Do not allow to boil.
6. Taste and adjust seasoning if desired.