



Lynda's Butternut Squash Soup

SERVINGS: 4

PREP TIME: 25 MIN

COOKING TIME: 1 HR

Ingredients

2 Tbsp butter

1 lg butternut squash, peeled & diced

1 potato, peeled & chopped

1 lg onion chopped

1 clove garlic chopped

3 c chicken broth

2 tomatoes, peeled & diced

1 Tbsp brown sugar

1 can evaporated milk

salt & parsley to taste



Directions

1. Melt butter in a large pot, cook onion, potato, and squash for 5-10 minutes until golden. Add garlic in the last minute.
2. Reduce heat to medium - add broth and tomatoes.
3. Simmer the mixture on medium for 20-30 minutes or until fork tender.
4. Add salt, pepper, brown sugar, and milk
5. Lower temperature to medium-low. Stir occasionally for another 10 minutes
6. Allow to cool slightly & blend until smooth. Or can be mashed by hand and left chunky