



*A golden, creamy soup with just a hint of sweetness. Served with cinnamon sugar croutons.*

Yield: 6 servings

5 tablespoons butter  
1/2 cup onions, minced  
3 pounds butternut squash  
1 dash kosher salt, to taste  
1/2 cup heavy cream

1 teaspoon dark brown sugar  
2 slices Texas Toast or other thick sliced bread, cut into 1/2-inch cubes  
2 teaspoons sugar  
1/2 teaspoon cinnamon

#### Make Soup

- Cut squash in half. Remove and reserve seeds and stringy fibers. Peel squash and cut into 1- inch cubes.
- Melt 4 tablespoons butter over medium-low heat until foaming then add onions and cook until softened and translucent.
- Add squash scrapings and seeds and cook until fragrant and butter turns saffron colored.
- Add 6 cups water and 1 1/2 teaspoons salt and bring to a boil.
- Place squash in a steamer basket and steam over broth covered until squash is tender.
- Remove and cool.
- Strain steaming liquid and reserve. Discard seeds and fibers.
- Puree squash and steaming liquid. Stir in cream and brown sugar and heat over medium-low heat.
- Taste and adjust seasoning as needed.

#### Make Croutons

- Melt remaining 1 tablespoon of butter and toss bread cubes in melted butter.
- Combine cinnamon and sugar and toss bread cubes with mixture.
- Bake in 350F in a single layer on parchment-lined baking sheet until crisp (~8-10 min).

Serve soup topped with croutons.



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dba Chef Heidi