



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Butternut Squash and Garlic Soup

Serves: 8

Ingredients:

- 1 tbsp good quality olive oil
- 1 ½ cups yellow onion, finely chopped
- 2 cloves garlic, minced
- 2 butternut squashes cut into 2 inch cubes
- 4 ½ cups water
- 1 cup vegetable stock
- ½ cup dry sherry
- Salt and pepper to taste

Method :

- Heat the oil in a large stockpot. Add the onions, reduce heat to low, and sauté until they're tender but not brown. Stir in the garlic and cook until fragrant, about 30 seconds.
- Add the squash and water. Cover and simmer until the squash is tender, about 40 minutes. Allow the mixture to cool slightly, then puree with an immersion blender or food processor until smooth.
- Add stock and sherry to the puree. Bring back to heat over medium low and season with salt and pepper to taste. Cook for 10 more minutes and serve warm.

