

Acorn Squash Soup Recipe

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This is a very hardy soup recipe. Great for Thanksgiving!

What you need:

- 3 acorn squash
- 3 carrots, scraped and sliced
- 1 medium onion, sliced
- 3-1/2 cups canned chicken broth, divided
- 1/3 cup water, divided
- 2 tbsp. margarine
- 1 tbsp. all-purpose flour
- 1/2 cup dry sherry
- 1 tsp. salt
- 1 tsp. black pepper
- 1/8 tsp. paprika
- 1 pinch ground allspice
- 1/2 tsp. nutmeg
- 1 cup half-and-half
- Fresh thyme for garnish

What you do:

Cut squash in half, remove seeds. Bake in shallow pan in 350-degree oven for 55 minutes. Place cooked squash halves on paper towels on baking board and allow to cool. Scoop out the pulp and reserve; discard the shells.

Cook carrot and onion in boiling water 12 to 15 minutes, drain. Combine 1/2 of carrot mixture, 1/2 squash pulp, 1/2 cup chicken broth, and 1/2 the water in an electric blender, cover and process until smooth. Place puree in crockpot or large saucepan. Repeat procedure with the remaining carrot mixture, squash pulp, 1/2 cup chicken broth and water, then add to crockpot or saucepan.

Melt margarine in another saucepan over low heat, add flour and stir till smooth. Add flour mixture to pureed squash and carrots, along with remaining 2-1/2 cups chicken broth, sherry, salt, pepper, paprika, allspice and nutmeg. (You can place the crockpot of soup in fridge overnight and bring it out in the morning to begin simmering while you're at work.)

If you are using a large saucepan instead of a crockpot, just heat the soup for a few minutes at this point. When ready to serve, stir in half-and-half. Place soup in tureen or individual bowls and garnish with fresh thyme springs.