

CROISSANTS
BISTRO & BAKERY
Morning · Noon · Night



Butternut Squash Soup

Ingredients

- 1 cup and 2 tbsp. chopped onion
- 3/4 cup butter
- 18 cups peeled and cubed butternut squash
- 9 cups water
- 12 cubes chicken bouillon or stock
- 1 1/2 tbsp. dried marjoram
- 3/4 tsp. black pepper
- 1/4 tsp. cayenne pepper
- 6 8 oz. packages cream cheese

Directions:

1. In a large saucepan saute onions in butter until tender.
2. Add squash, water, bouillon, marjoram, black and cayenne pepper.
3. Bring to a boil. Cook 20 minutes or until squash is tender.
4. Puree squash and cream cheese in food processor in batches until smooth.
Return to saucepan and heat through. Do not allow to boil.

Recipe from Croissants Bakery and Cafe
www.Croissants.net