

**Butternut Squash Soup**

**MSU Catering Services**

**Chef: Donna Jackson**

**Yield**: 1 gal

**Portion:** 8oz

**Ingredients**

5 lbs Butternut squash

1 gal water

3 oz vegetable base

3 Tbsp kosher salt

2 tsp white pepper

1 quart heavy cream

2 tsp nutmeg

**Directions**

1. Peel, seed, and dice squash into 1/2 inch cubes.
2. Place squash and water into sauce pan and bring to boil.
3. Add vegetable base, salt, and pepper and cook at a low.
4. Boil until squash becomes tender, watching water level carefully so squash doesn’t burn.
5. Check for taste. Add more vegetable base, salt, pepper or other seasonings to taste.
6. Using hand held blender (immersion blender) or table top blender, blend squash until it is smooth.
7. Add cream to squash puree. Adjust seasonings as needed.
8. Add nutmeg and bring to a slow simmer 10-15 minutes.
9. Add more cream to thin soup if desired.