

## **Roasted Butternut Squash Soup Simplified**

<http://userealbutter.com/2008/11/26/roasted-butternut-squash-soup-recipe-2/>

4 lbs. butternut squash, quartered and seeded  
2 tbsps olive oil  
1 onion, diced  
6 slices bacon, fried crisp  
1 quart chicken broth  
salt to taste

Roast the squash on an oiled baking sheet in a 400°F oven for 45 minutes to an hour until soft. Remove from oven and scoop the flesh from the skin. Discard skin. Heat olive oil in a sauté pan (or if you want to be naughty, use some of the bacon grease) and fry the onions until translucent and soft. Place the squash and onions in a food processor and process until smooth, adding chicken broth as needed to keep it fluid. Pour the contents into a medium saucepan and add enough chicken broth to achieve the desired consistency. Heat over medium heat until steaming. Crumble or mince the bacon and stir into the soup. Add salt to taste. Serve hot.