

Roasted Butternut Squash Soup

<http://userealbutter.com/2007/11/11/roasted-butternut-squash-soup-recipe/>

I swear this could serve over a dozen people

2 medium butternut squash
2 green apples, peeled, cored, diced
1 onion, chopped
2 shallots, chopped
1 tsp fresh marjoram (optional – I omitted)
2 qts chicken broth
salt
pepper
2 oz. butter

Cut squashes in half or quarters and scoop out the seeds. Roast in a 400°F oven for 45 minutes to an hour or until soft. Peel and chop the squash. Boil onions, apples, and shallots in broth and simmer for 30 minutes or until soft. Purée the squash adding broth from the simmering pot as needed (I needed a few cups). Strain the apples, onions, and shallots from the broth and reserve the liquid. Purée the solids. Add both purées to the broth and mix well. Season with salt and pepper to taste. Add the butter and heat the soup until it just begins to simmer. Serve hot.