

Acorn Squash Soup

Delight in the flavors of the harvest with a perfect autumn meal featuring Acorn Squash Soup. This creamy soup is sweet and savory, appealing to everyone!

Ingredients

- 1 butternut squash, halved and seeded
- 1 acorn squash, halved and seeded
- 3 tablespoons butter,
- 1/4 cup chopped sweet onion
- 1 quart chicken broth
- 1/3 cup packed brown sugar
- 1 (8 ounce) package cream cheese, softened
- 1/2 teaspoon ground black pepper
- ground cinnamon to taste (optional)
- fresh parsley, for garnish.



Directions

- Preheat oven to 350° F.
- Place the squash halves cut side down in a baking dish.
- Bake for 45 minutes, or until tender.
- Remove from heat and cool slightly.
- Scoop the pulp from the skins. Discard skins.
- Melt the butter in a skillet over medium heat and sauté the onion until tender.
- In a blender or food processor, blend the squash pulp, onion, broth, brown sugar, cream cheese, pepper and cinnamon until smooth. This may be done in several batches (or for easier prep, combine ingredients in pot and blend using an immersion blender).
- Transfer the soup to a pot over medium heat, and cook, stirring occasionally, until heated through.
- Garnish with parsley and serve warm.