



Butternut Squash with Parmesan

Ingredients

- 2 T. unsalted butter
- 1 lg. onion, chopped
- 2 celery stalks, chopped
- 6 cups Vegetable Stock
- 1 (3 inch) piece Parmesan cheese rind
- 2 bay leaves
- 2 butternut squash (about 1 ½ lbs each), peeled, seeded, and chopped into 1 inch cubes
- 2 T. grated parmesan cheese
- 3 fresh sage leaves, diced
- 1 tsp kosher salt
- ¼ tsp ground nutmeg
- ¼ tsp cayenne
- ¼ cup chopped fresh Italian parsley

Directions

1. Melt the butter in a large stockpot over medium heat. Add the onion and celery and sweat until tender, about 4 minutes.
2. Add the stock, Parmesan rind, and bay leaves and bring to a boil. Reduce heat, partially cover, and simmer for 15 minutes.
3. Add the squash and simmer, uncovered, for 20 minutes, until the squash is tender.
4. Remove the Parmesan rind and bay leaves; reserve the rind for another use.
5. Puree about ¼ of the soup in a food processor or blender until smooth.
6. Return the puree to the pot and stir in the grated Parmesan, sage, salt, nutmeg, pepper, and cayenne. Simmer for 2 minutes to heat through.
7. To serve, ladle the soup into bowls and top with chopped parsley.

Makes 10 cups