My Family Cookbook

Introduction

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Butternut Squash Soup with Leeks



Description

The butternut squash is slightly sweet and brings a beautiful orange color to this classic rich and creamy soup.

Ingredients

- 4 1/2 lb butternut squash, halved lengthwise
- 5 tbsp unsalted butter
- 4 large leeks, white and tender green, chopped
- 7 sprigs fresh thyme (or 1 tsp dried)
- 5 cups chicken stock or unsalted canned broth
- 1 1/4 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup sour cream

Instructions

Preheat oven to 350°. Place the butternut squash, cut-side down, on a baking sheet and bake until tender, about 40 minutes. Let cool slightly. Using a spoon, scoop out and discard the seeds. Scrape the squash from the skin.

While the squash is baking in the oven, in a large saucepan melt the butter over low heat. Add the leeks and thyme and cook, stirring occasionally until leeks are soft and lightly browned, about 40 minutes. Remove the thyme sprigs.

Stir in the stock and the squash. Simmer over moderate heat for 20 minutes. In a blender or food processor, puree the soup in small batches until smooth. Pour the soup back into the pan and season with salt and pepper.

To serve, ladle the soup into bowls and garnish each serving with 1 tablespoon sour cream and 1 teaspoon chopped chives.

Notes

The recipe can be prepared up to 2 days ahead. Reheat the soup before proceeding.