

Recipes

Brothertown Butternut Squash Soup

Brothertown Butternut Squash Soup (A traditional Brothertown Homecoming favorite)

4 cups vegetable broth

12 oz. butternut squash, peeled and cut into 1 inch cubes

½ large Vidalia onion, cut in 2-inch pieces

½ apple, peeled & cut into 2-inch cubes

1/4tsp. table salt;

1/8 tsp. black pepper

1/8 tsp. ground nutmeg

In a large pan, combine the broth, squash, onion and apple. Cover and bring to a boil over high heat. Uncover pot and reduce heat to low; simmer until very tender, about 10 minutes. Puree soup, season with salt, pepper and nutmeg.