

Seasonal Eating

Creamy Butternut Squash Soup with Toasty Onion Sticks

- 1/4 cup butter
- 6 tablespoons chopped onion
- 6 cups peeled and cubed butternut squash
- 3 cups water
- 4 teaspoons chicken bouillon granules
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon black pepper
- 3/4 teaspoon dried rubbed sage
- 8 ounces cream cheese

In a large saucepan, sauté onions in butter until tender. Add squash, water, bouillon, cayenne, black pepper and sage. Bring to a boil and cook 20 minutes or until squash is tender. Puree the squash mixture and cream cheese in a blender or food processor in batches until smooth. Return to saucepan and heat through. Do not allow to boil. If it needs thinning, combine 1 teaspoon bouillon to 1 cup hot water and add gradually until desired consistency is reached.

Toasty Onion Sticks:

- 1 envelope Lipton onion soup mix
- 1 cup butter
- 1 loaf white bread

Mix onion soup and butter. Spread over pieces of bread. Cut each slice into 5 strips. Place bread on ungreased cookie sheet. Place in preheated 375 degree oven and bake until bread is toasted on the bottom.