

Ina Garten's butternut squash recipe

Ingredients

3 tablespoons unsalted butter
2 tablespoon good olive oil
4 cups chopped yellow onions (4 onions)
2 (15 - ounce) can pumpkin puree (not pumpkin pie filling)
3 pounds butternut squash, peeled and cut in chunks
6 cups vegetable stock
4 teaspoons kosher salt
1 teaspoon freshly ground black pepper
2 cup half - and - half

Directions

Heat the butter and oil in a heavy - bottomed stockpot, add the onions, and cook over medium - low heat for 10 minutes, or until translucent. Add the pumpkin puree, butternut squash, chicken stock, salt, and pepper. Cover and simmer over medium - low heat for about 20 minutes, until the butternut squash is very tender. Process the mixture through the medium blade of a food mill. Return to the pot, add the half - and - half, and heat slowly. If the soup needs more flavor, add another teaspoon of salt. Serve hot with garnishes, if desired.