



Butternut Squash Soup with Coconut Milk & Ginger

Makes 16 servings ~ \$27.98 (\$1.75 per serving)

Ingredients

1/4 cup olive oil or canola oil

4 oz. unsalted butter

2 cups diced onion

2 cups diced carrots

3 lbs. peeled and cubed butternut squash

1 gallon vegetable stock

Salt and ground black pepper to taste

Ground nutmeg to taste

1 cup coconut milk

1/4 cup fresh ginger

Directions

1. Heat the oil and melt the butter in a large pot over medium heat. Cook and stir the onion in the butter and oil until tender.
 2. Mix the carrots and squash and ginger into the pot. Pour in vegetable stock, and season with salt, pepper, and nutmeg.
 3. Bring to a boil, reduce heat, and simmer until vegetables are tender.
 4. In a blender or food processor, puree the soup mixture until smooth.
 5. Return soup to the pot, and stir in the coconut milk. Heat through, but do not boil.
- Serve warm with a dash of nutmeg.

Recipe courtesy of Anthony Damiano, SŪP Restaurant

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