

Anne Matthew's Butternut Wedding Soup

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
bacon	4 slices	chopped
yellow onion	1 cup	peeled and chopped
carrots	1 cup	peeled and chopped
sherry	1/3 cup	
butternut squash	2 pounds	peeled, seeded, and chopped
garlic	1 large clove	minced
chicken broth	2 14.5-ounce cans	
apple juice	1/2 cup	
brown sugar	1 Tablespoon	
salt	1 teaspoon	
cinnamon	1 teaspoon	
heavy whipping cream	1/3 cup	

- In a large pot, cook chopped bacon over medium heat until crisp. Remove bacon and drain on paper towels, leaving the grease in the pan.
- Pour sherry in the pan, & scrape the bacon up from the bottom of the pan into the bacon drippings. Add onion and carrots to bacon drippings. Cook until soft, stirring often. Stir in garlic, squash, chicken broth, & apple juice.
- Cover pot and bring mixture to a boil over high heat. Reduce heat to low, and cook until vegetables are very soft, half an hour or so.
- Remove pot from heat. With a potato masher, mash everything in the pot to make a thick puree.
- Stir in brown sugar, salt, cinnamon, and cream.
- Ladle soup into bowls and garnish with a dollop of sour cream or thick yogurt and bacon crunchies.

NOTE: This is Annette and John Pierre's Thanksgiving Day Wedding Soup, courtesy of Matthews & Gardner.

Soup - Hot