Butternut Squash Soup

by Anand Lila devi dasi

"Krishna is very kind. Therefore, He has given us his remnants of food stuff"

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Ingredients

Butternut squash	1 Kg or 2.2 pounds
Water	8 C
Butter	3 Tbsp
Asafetida powder	½ Tsp
Ground cinnamon	½ Tsp
Salt	1 Tsp
Milk	1 ¼ C

Preparation

1) In a saucepan boil water. Cut the squash in big chunks and cook in the boiling water until very tender. Drain the squash.

2) Scoop out the flesh of the squash discarding the skin. Process the squash to a smooth puree in a blender.

3) Rinse the saucepan; melt the butter over moderate heat. Add asafetida and ground cinnamon, sauté until fragrant. Pour the squash puree to the saucepan and add salt. Stirring often, cook for 10 minutes on low heat.

4) Add milk, stir constantly until well blended. Reduce the heat to very low and cook for 5 minutes. If you desire a thinner soup, little more of milk or water can be added. Serve hot.

Serves: Five to Six

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