

# **Buttermilk Squash Soup**

***From your box: butternut squash, onions,  
carrots, rosemary***

3 Tablespoons butter  
1 medium butternut squash (~1.5 lbs) peeled\*, seeded and cut into cubes  
2 medium onions, coarsely chopped  
2 medium carrots, coarsely chopped  
2 ribs celery, coarsely chopped  
2 cups chicken stock  
2 tsps. fresh rosemary leaves minced  
1 cup buttermilk  
Salt and Pepper

To Serve - sprigs of fresh rosemary

Melt butter in large heavy saucepan. Add squash, onions, carrots and celery, cover partially and gently cook vegetables over medium low heat for 10 minutes or until softened. Add stock and rosemary. Cover and simmer over medium heat for ~15 minutes, or until vegetables are very soft. Let cool slightly and then puree in blender, food processor or food mill. Pour into a clean saucepan and gradually stir in buttermilk, Season with salt and pepper. Cover and cook gently until heated through.

\*Peeling a squash can be dangerous. CSA member Mary Klemp cuts it into disks, lays it flat, and cuts the edges off with a knife.

*Adapted from the Crabtree and Evelyn Cookbook - Light Meals and Small Feasts*