

Maple Squash Soup  
from Karen Raman

4 medium butternut squash (about 2-1/4 pounds each)  
1/2 cup butter or margarine  
1/2 tsp. salt  
1/4 tsp. pepper  
3 cups chopped onions  
1 medium leek, chopped  
1 celery rib, chopped  
3 cans (14-1/2 oz. each) vegetable or chicken broth  
1 cup maple syrup  
additional maple syrup  
1/4 tsp. ground nutmeg

Pierce neck end of squash in several places with a sharp knife. Microwave uncovered, on high for 4 - 5 minutes. Cut squash between neck and bulb. Peel, remove seeds & membrane and cut into cubes; set aside.

In a soup kettle, sauté onions, leek and celery in butter until tender. Add squash cubes, broth and syrup; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until squash is tender. In a blender, puree soup in small batches until smooth. Return to the pan. Drizzle additional syrup if desired. Sprinkle with nutmeg. Yields: 3 quarts.