

## **Susan Snyder's Baked Butternut Squash Soup:**

2 butternut squash, peeled, seeded, and cut in ½-inch pieces  
2 carrots, peeled and cut in ½-inch lengths  
1 medium-size onion, peeled and thinly sliced  
4 tablespoons butter  
5 cups chicken broth  
2 tablespoons dark brown sugar  
½ teaspoon mace  
½ teaspoon ground ginger  
Pinch cayenne  
Salt to taste  
2 tablespoons fresh lemon juice  
Sour cream, for garnish  
Snipped fresh chives, for garnish

1. Preheat oven to 400 degrees
2. Place squash, carrots, and onion in a shallow roasting pan. Dot the vegetables with the butter.
3. Pour 1 ½ cups of the broth over the vegetables and sprinkle evenly with the brown sugar. Cover the pan tightly with foil and bake until the vegetables are tender, usually 45 minutes to an hour.
4. Remove the pan from the oven and place the vegetables and any liquid in a soup pot.
5. Add the remaining 3 ½ cups of broth, mace, ginger, cayenne, and salt. Stir well and bring to a boil. Reduce heat and simmer, uncovered, for 10 minutes. Stir in the lemon juice.
6. Puree the soup until smooth in batches in a blender (preferably) or a food processor. Return to pot, adjust seasonings and heat through. Garnish portions with sour cream and chives.

Makes 8 to 10 servings. Freezes well.