

# Butternut Squash Soup

2 tbsp vegetable oil or margarine

1 onion, coarsely chopped

1 medium butternut squash, peeled, seeded, and cubed

1 apple, cored and cubed

4 cloves garlic, chopped

2 inches ginger, chopped (can substitute 2 tsp powdered ginger)

4 cups water

½ tsp salt

1 tsp black pepper

¼ cup orange juice

Paprika for serving

## Directions

1. Saute onion in oil or margarine on medium heat for about 2 minutes.
2. Add squash, apple, garlic, and ginger, and cook for 6-8 minutes.
3. Add water and bring to a boil. Simmer until squash is tender, about 20 minutes.
4. Puree in blender in batches. Return to pan, stirring in salt, pepper, and orange juice.
5. Serve with paprika sprinkled on top.

Optional addition: When seeding the squash, remove all strings and rinse the seeds. Place on a baking sheet and bake for 15 minutes or at 275°F.