

BUTTERNUT SQUASH SOUP WITH SAGE

- 1 tablespoons butter
- 1 onion, coarsely chopped
- 1 tablespoon chopped fresh sage
- 1 2 3/4-pound butternut squash, halved, peeled, seeded, chopped (about 5 cups)
- 5 cups canned low-salt chicken broth
- 1 parmesan cheese rind
- 1/3 cup freshly grated Parmesan cheese

- 1 Melt 1 tablespoon butter in heavy large pot over medium heat. Add onion; cover and cook until soft, stirring occasionally, about 7 minutes. Add chopped sage; stir 1 minute.
- 2 Add squash, cheese rind and broth. Increase heat to high and bring to boil. Reduce heat and simmer until squash is tender, about 25 minutes. Cool slightly. Remove cheese rind.
- 3 Puree soup in batches in blender until smooth. Return soup to pot. Mix in grated cheese. Season to taste with salt and pepper.

(Can be made 1 day ahead. Cool slightly, then cover and refrigerate.)

Makes 8 servings.

Served at the December 2003 Holiday Luncheon.