



Suzanne Hunt's Acorn Squash Soup

A warming winter soup perfect for those snowy nights.

- 2 acorn squash
- 5 Tbs. butter
- 4 Tbs. maple syrup
- 2 Tbs. fresh ginger root, minced
- 1 ½ C. whole milk
- 3 C. vegetable broth
- 1/3 C. *Hunt Country* Cream Sherry
- 1 C. sour cream
- salt & pepper, to taste
- truffle oil, minced chives and roasted squash seeds as garnish (optional)

1. Pre-heat oven to 375 degrees.
2. Cut acorn squash in half, remove seeds, clean seeds and set aside. Put all for squash halves in baking pan. Add a cup of water to the bottom of the pan. Put one tablespoon of butter and one tablespoon maple syrup in each squash half. Cover with tin foil. Bake for 1 hour.
3. Spread the squash seeds on a baking sheet; sprinkle with salt or soy sauce and bake for ~10 minutes, stirring often. Set aside and use as garnish.
4. Sauté the minced ginger root in remaining tablespoon of butter.
5. Scoop out the baked squash and add to pot. Also add the vegetable broth and milk. Blend thoroughly with immersion blender or in regular blender. Heat through and add Cream Sherry and season with salt and pepper to taste.
6. Serve soup with a dollop of sour cream and roasted seeds as garnish. You can also sprinkle with chives and truffle oil.
7. Enjoy with a glass of *Hunt Country* Cream Sherry!