

## Butternut Squash Soup

6 T. chopped onion  
4 T. butter or margarine  
6 cups peeled and cubed butternut squash  
3 cups chicken stock  
½ t. dried marjoram  
¼ t. black pepper  
1/8 t. ground cayenne pepper  
2 – 8 oz. pkgs. Cream cheese (one is probably ok, I would say one pkg. per squash you use) (could also use low fat to reduce calories if you are concerned)

In a large saucepan sauté onion in butter until tender. Add squash, stock and seasonings. Bring to a boil and cook 20-30 minutes or until squash is tender.

Puree squash and cream cheese in a blender, food processor or with electric mixer. Heat through but do not allow it to boil.

If it is too thick, thin with stock or milk. Leftovers are great, they get very thick and will need to be thinned.

For added flavor you can roast the cubed squash with olive oil and a little pure maple syrup. Add to onions and the stock as above, but you won't have to boil it quite as long as the squash is already cooked.

This has become a favorite of mine!

Mary Jane Kuhn