Blue Hubbard Squash Soup

Makes 4 Servings

INGREDIENTS

- 4 TB Butter
- 1 Large White Onion, Sliced thin
- 1 Large Sprig of Thyme
- 1.5 Lbs Blue Hubbard Squash, peeled, seeded, and chopped
- 1 Quart Vegetable Broth
- 1 Cup Heavy Cream
- Salt and Pepper, to taste
- Local Maple Syrup (optional)
- Toasted pumpkin Seeds (optional)

INSTRUCTIONS

1. Melt butter over low heat in a heavy-bottomed soup pot.
2. Add onions and thyme and cook over low heat until onions are very soft.
3. Add squash and vegetable broth and bring to a simmer.
4. Cook until squash is very tender; remove thyme and discard.
5. Carefully puree soup, in batches, in a blender until smooth, adding cream to achieve the desired consistency. Season with salt and pepper.
6. Ladle into bowls, drizzle with maple syrup, garnish with seeds, and serve.

NOTES

Served at the Harvard Law School for World Food Day. The blue hubbard squash is indigenous to Massachusetts and this recipe celebrates fall seasonal and local ingredients.