



Butternut Squash Soup

Chef Adam Hammel
CENTER Banquet Kitchen

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| 1 | med | Butternut Squash,
peeled, seeded, medium dice |
| 4 | med | Carrots, medium dice |
| 1 | lg | Onion, medium dice |
| 4 | cloves | Garlic, minced |

Sauté squash, carrots, onion, and garlic until slightly caramelized. Add water to cover ingredients and cook until soft. Then add:

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| 1 | tsp | Nutmeg |
| 1/2 | tsp | Coriander |
| | | Salt and Pepper to taste |

Puree above ingredients. Then add:

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| 1 | cup | Heavy Cream |
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Taste and adjust seasoning.

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