



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Butternut Squash Soup*

The weather is still cold and we are still enjoying lots of soup suppers. Give this flavorful and easy recipe a try with some crusty bread and a salad. Of course you can start with a whole squash, but we can get lazy and like to keep some frozen vegetables on hand in our freezer for when we get snowed in!

#### Ingredients:

2 Tbl extra virgin olive oil

1 onion, diced

1 piece celery, chopped in small pieces

1 Tart apple, peeled, cored, chopped in 1" pieces

3 cups of water or broth

1 box frozen butternut squash or a squash peeled and cut into 1" cubes

2 tsp mild curry powder

1/2-1 Tbl. minced fresh ginger

1/8 c. oatmeal

salt and pepper to taste

#### Process:

Saute celery, apples, and onion in olive oil till onions are clear. Add remaining ingredients and bring to boil. Simmer 20-30 minutes and add salt if needed. If using a whole squash, cook until it is fork tender. Let cool a little and puree in blender if desired.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)