

Squash Soup

Preparation Time: 25 minutes

Cooking Time: 35 minutes

Ready In: 1 hour

Servings: 6

Ingredients

- 6 tablespoons chopped onion
- 4 tablespoons butter
- 6 cups peeled and cubed butternut squash
- 3 cups water
- 4 cubes vegetable bouillon
- 1/2 teaspoon dried marjoram
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon ground cayenne pepper
- 2 (8 ounce) packages cream cheese

Directions

1. In a large saucepan, sauté onions in butter until tender.
2. Add squash, water, bouillon, marjoram, black pepper and cayenne pepper. Bring to boil and cook 20 minutes, or until squash is tender.
3. Puree squash and cream cheese in a blender or food processor in batches until smooth.
4. Return to saucepan, and heat through. Do not allow boiling.

