

HONEYNUT SOUP

1. Chop honeynut squash into large chunks. Same with onions and garlic.
2. In a pot, boil broth with sage and thyme.
3. In a pan, sear the squash, onions, and garlic using butter.
4. Once seared, pour the contents of the pan into pot of broth. Cooked until veg is soft.
5. Blend vegetables and broth. Pour blended contents back into pot.
6. Finish with salt, pepper, sugar and heavy cream to taste!

Ingredients:

- 1.1 Honeynut Squash
2. 1 sweet onion
3. Garlic
4. Sage + Thyme
5. Butter
6. Salt + pepper + sugar
7. Heavy Cream
8. Chicken Bone Broth

