

Cream acorn squash soup:

1. I used 2 medium sized fruits. Cut the squash in half, scoop out the seeds and then quarter each half. This just makes working with them later a little easier.
2. Toss with olive- oil, salt & pepper
3. Roast in pre-heated 425 degree oven for 40 minutes (or so). They should be very soft when they come out.
4. Scoop the pulp off the skin and put in a bowl.
5. Heat up your soup pot. Add a little olive oil.
6. While that's heating up, chop up a couple of scallions or an onion. For this batch, i used both. . . can't hurt.
7. Drop the onion, scallions into the heated oil and cook for about 2 minutes.
8. Then plop the scooped out squash pulp into the pot and stir it around for about 2 minutes. You want it to pick up the flavor of the olive oil and onions.
9. Add 1 cup water and 1 cup chicken stock (you can use vegetable stock or just double the water if you're one of those folks)
10. Bring it to a boil then reduce the heat, put the lid on and simmer for 10 - 15 min.
11. Take it off the heat and using an immersion blender, whizz it real good until smooth. Then add 1 cup heavy cream, salt, pepper and some freshly grated nutmeg. Stir, put the lid on and see how long you can wait...;-))
12. Right before i serve it, i will add some freshly chopped herbs and a very small drizzle of olive oil. I've tried several herbs: rosemary, cilantro, parsley, thyme, marjoram. They all work well. But seeing as how it's fall, i like the piney scent of the rosemary.