

A decorative border at the top of the page features a row of silverware, including several forks and knives, arranged in a slightly wavy pattern. The background of the page is filled with faint, light blue silhouettes of various silverware items, including forks and knives, scattered across the text.

Dinah's Kitchen

Butternut Squash soup with Cumin

- 3 teaspoons cumin seeds
- 1 teaspoon coriander seeds
- 1/2 teaspoon cayenne pepper
- 1 medium sized butternut squash*
- Olive Oil - generous drizzle
- 3 medium onions
- 2 garlic cloves
- 1/4 cup butter
- 3 cups homemade chicken broth
- Salt and Pepper to taste
- Optional: creme fraiche or greek yogurt
- Pepita seeds

Roast whole squash in 375* oven for about 1 1/2 hours or until soft.

Cool, cut open, discard seeds and skin. Or cut in half, drizzle with olive oil, bake 45 minutes - 1 hour.

Toast seeds in frying pan and grind with cayenne. Finely chop onions and saute gently in butter with garlic.

Combine stock, spices, onions, squash and simmer. Blend to desired consistency.

Serve with creme fraiche and pepitas.

Serves 6

*may use any winter squash

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