

BUTTERNUT SQUASH & BACON SOUP

1 small-medium butternut squash (halved, seeded and roasted)
2 cups chicken broth
1 cup prepared coffee
1/2 cup half of half
8-10 slices bacon, fried and diced
1-2 tbsp ground sage
1/2 tsp ground red pepper
2 tsp salt (or to taste)

Prepare squash: roast at 400 for about 20-30 minutes until a steak knife inserted enters easily. Set aside 10 minutes to cool, then cut in bite-size chunks. Put in food processor and blend, then add broth, coffee and half of half in steady streams. If mixture is too thick, add more broth. Transfer to saucepan over medium-high heat and add bacon, sage, red pepper and salt. Do a taste test and make adjustments where necessary. Serve with your favorite buttered toast.



Recipe courtesy of Jennifer Raper, www.KitchenPsycho.com