

# Simple Butternut Squash Soup with Cinnamon Croutons

Serves 6

A simple, but rich, and subtle recipe that takes about an hour (longer if you decide to let the squash cool before spooning out). Can be prepared ahead and refrigerated

## *Ingredients:*

Soup	<i>3 slices hearty white bread</i>
<i>3 pounds butternut squash</i>	<i>1½ tablespoons melted butter</i>
<i>4 tablespoons butter</i>	<i>3 teaspoons sugar</i>
<i>1 shallot minced</i>	<i>¾ teaspoon cinnamon</i>
<i>6 cups water</i>	
<i>1½ teaspoons salt</i>	
<i>½ teaspoon brown sugar</i>	

## Croutons

### *Soup:*

1. Cut stem off top of squash and split the squash lengthwise (vertically)
2. Scrape out seeds and “stuff” and save them for later
3. Cut squash horizontally to make four relatively even pieces and set aside
4. Heat butter in a stock pot over medium heat until foaming
5. Lower heat to medium low and cook shallots for 3-4 minutes
6. Add seeds and “stuff” to shallots and cook for 4 minutes
7. Place squash in a steamer basket (face down) into pot
8. Steam for 30 minutes or until squash to cooked through
9. Transfer squash to rimmed baking sheet to cool
10. Strain liquid from pot and set aside
11. Remove squash flesh from skin with a spoon
12. Puree flesh in three batches with ¾ cup of broth in a blender until smooth
13. Return puree and remaining broth to pot, heat, and salt to taste

### *Croutons:*

1. Position rack in center of oven and preheat to 350°
2. Remove crust from bread and cut bread into ½-in cubes
3. Toss bread with melted butter and then sugar and cinnamon
4. Place bread on parchment paper lined sheet pan

5. Bake bread for 8-16 minutes, shaking pan every 4 minutes until croutons are crisp.

Recipe based on an America's Test Kitchen Video - 2010