



Butternut Squash and Pear Soup

Prep Time: 35 minutes **Cook Time:** 25 minutes **Difficulty:** Medium **Servings:** 12 **Source:** Bob's Kitchen

INGREDIENTS

- 1½ cups onion, chopped
- 4 tablespoons butter
- 4 cups chicken broth
- 2 pounds* butternut squash, peeled, pared, seeded and cut into 1" cubes
- 12 ounces* ripe pears, peeled, pared and chopped
- 2 teaspoons finely chopped fresh thyme (or 1 tsp. dried crushed)
- 1½ teaspoon sea salt
- ½ teaspoon white pepper
- ½ teaspoon ground coriander
- 1 cup whipping cream

* Trimmed and pared weight

DIRECTIONS Cool and stir onion in butter in large Dutch oven until tender. Stir in broth, squash, pears, thyme, salt, white pepper, and coriander. Heat to boiling; reduce heat. Cover and simmer until squash is tender, 10 to 15 minutes.

Working in batches, pour soup into food processor work bowl fitted with steel blade or into blender container. Cover and process until smooth. Repeat with remaining soup. (Hint: If necessary, strain through a colander to separate any large pieces).

Return to Dutch oven; stir in whipping cream. Heat, stirring frequently, until hot.

Top with a thin slice of pear and toasted chopped pecans

Freezes well.

NOTES 1 medium pear = approximate 8 ounces whole. If pears are hard, close them in a paper bag with either an apple or a ripe banana for 24 hours to ripen.