

Gourmet Made Simple

Create A Beautiful, Inexpensive Soup In A Few Easy Steps

(NAPSA)—Cooking for a special occasion can take all day in a hot kitchen and require costly ingredients, which many of us on a budget can't afford.

This Butternut Squash Soup can begin a spectacular meal. The secret is in the easy-to-make mixture of chives and cooking oil. (Your food processor does all the work for you.) Chives taste like a sweeter, milder version of an onion. That hint of oniony flavor adds spark. If you prefer, leave the peel on the potatoes for a thicker, heartier soup.

Add a few slices of French bread on the side and you have a quick and easy low-cost starter for your special occasion.

Butternut Squash Soup with Chive Oil

Ingredients:

- ½ cup LouAna vegetable or canola oil
- 7 cups (½-inch) cubed, peeled butternut squash
- 1½ cups (½-inch) cubed, peeled russet potato
- 1½ cups chopped onion
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground nutmeg
- 3 cups fat-free, less-sodium chicken broth
- 2 cups half-and-half

Chive Oil:

- ½ cup vegetable or canola oil
- 1 (1-ounce) package fresh chives

Preparation and Cooking:

Heat oil in a large Dutch oven (or another thick-walled



Try this soup to impress for a last-minute special occasion.

iron cooking pot with a tight-fitting lid) over medium-high heat. Add squash, potato, onion, salt, pepper and nutmeg to pan; sauté 3 minutes, stirring occasionally.

Stir in broth; bring to a boil. Reduce heat and simmer 20 minutes or until vegetables are tender, stirring occasionally.

Remove from heat; let stand 15 minutes or until cooled slightly.

Place half of potato mixture and 1 cup half-and-half in a blender; process until smooth. Pour into a serving bowl. Repeat procedure with remaining potato mixture and half-and-half. Cover and keep warm.

Combine ½ cup oil and chives in a blender; process until smooth. Strain mixture through a sieve over a bowl; discard solids. Drizzle about 1 tablespoon chive oil over each serving.

Serves six people.

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