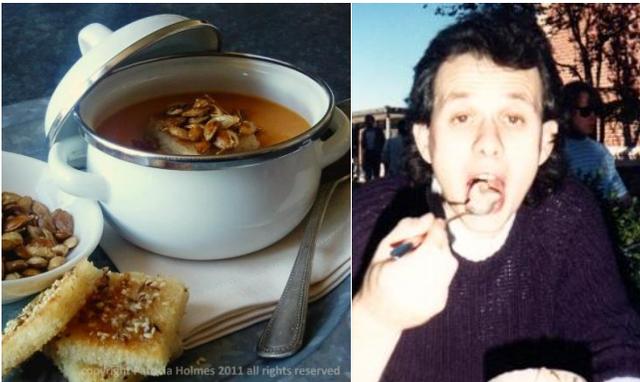




Fondant.com 2018 Advent Calendar Day 10



Squash Soup for ALL! (image above: Squash Soup Lover & Hubby Greg)

If you are like me, you have loved ones (like my husband Greg) who are vegetarian or vegan or have some other food issue. This is a great one to serve when you are not really sure what foods people are trying to avoid and its *Greg's favorite*.

Everyone has had squash soup, I'm sure. For me the ones I've tried are too acidic, too garlicky, too cream-based and not at all *squashlike*. It's hard to get a good balance of flavors from a vegetable like squash that's really very sweet.

To concoct this soup, I started with cooked, pureed, butternut squash (chosen for its creaminess) and just started adding ingredients I felt would go well with squash. All the while I avoided dairy, eggs and meat. What I ended up with is really a **hot squash smoothy!** It's better made ahead a day or two so it can develop its flavors - that makes this a great do-ahead dish for celebrations or a quick pre-made supper.

Squash Soup for ALL!

Load 1-1/2 pounds cooked butternut squash into a blender.

Sautee in a skillet until fragrant and the vegetables are transparent:

- 2 Tablespoons Peanut or other nut oil
- 1 large shallot, grated
- 1 grated clove of garlic

Deglaze pan with:

- 1 cup vegetable stock.

Carefully pour the stock/shallot/garlic mixture on top of squash in the blender.

Add to blender:

- 1 cup plain soy milk, almond milk or rice milk
- 1/2 cup vegetable stock
- salt and pepper to taste

Blend all the ingredients together. Add water to thin if needed.

Heat to serve or place in glass container and serve up to 2 days later. Holds well in the freezer up to one month.

You may need to add more water when you are re-heating to get it back to the right consistency. Serve with home-made croutons and roasted squash seeds.