

Crockpot Butternut Squash Soup with Ginger & Jalapeno

Carolyn T's
Main Cookbook

Servings: 6



Description: Similar to another recipe in my collection, but easy in the crockpot

1. Into the crockpot place the squash cubes, garlic, onion, jalapeno, salt, ginger and chicken broth. Add enough broth to not quite cover the squash. Push the ginger and garlic down into the liquid.
2. Turn onto a high setting and cook for about 2 hours, until the squash is completely soft. Turn temperature to low and continue cooking for another 2 hours or more.
3. If time permits, cool slightly, then in batches, puree the soup in a blender. Do not fill more than half full as the heat and steam may blow the lid off.
4. Serve immediately, or cool and reheat later. Garnish with toasted pecans, if desired.
5. If doing this in a traditional crockpot, set temp to low and cook for 7-8 hours, then continue from step 3 above.

- 3 pounds butternut squash, peeled, cubed**
- 4 cloves garlic, peeled, minced**
- 1 medium yellow onion, diced**
- 1 whole jalapeno chile pepper, seeded, in chunks**
- 2 teaspoons kosher salt**
- 1/4 cup ginger, about a 2-inch chunk, sliced**
- 6 cups chicken broth**
- 2/3 cup heavy cream**
- 1/2 cup pecans, toasted and minced**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 299 Calories; 18g Fat (50.4% calories from fat); 9g Protein; 31g Carbohydrate; 5g Dietary Fiber; 36mg Cholesterol; 1410mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat.