



THE
KERBER'S
 FARM
 COOKBOOK



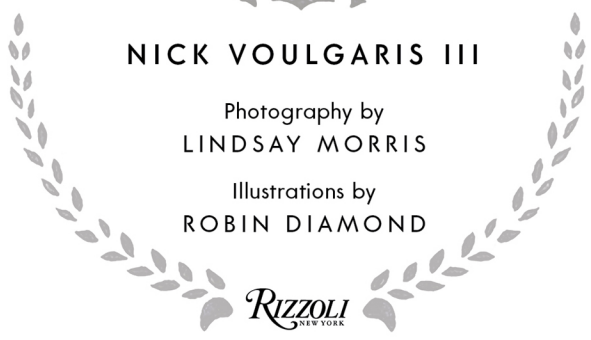
A Year's Worth of Seasonal
 Country Cooking



NICK VOULGARIS III

Photography by
 LINDSAY MORRIS

Illustrations by
 ROBIN DIAMOND



RIZZOLI
 NEW YORK



Butternut Squash Soup

{ MAKES 2 QUARTS }

This is an easy, no-nonsense version of a classic fall soup that can be made very quickly in one pot. It is a top seller at Kerber's Farm and makes a great lunch when paired with our dinner roll or cheddar biscuit.



In a medium pot, add the squash and vegetable stock. Bring to a boil. Reduce the heat, cover the pot, and let simmer until the pieces of squash are fork-tender, 35 to 40 minutes.

Remove from the heat. In small batches, transfer the stock and squash to a blender and blend until smooth (do not drain). If you have an immersion blender, place it in the pot and blend until completely smooth and no lumps remain.

Return the stock and squash mixture to the pot over low heat. Add the salt, cinnamon, pepper, and cream and mix. Cook for approximately 20 more minutes on low heat to combine the flavors. If a sweeter flavor is desired, add brown sugar. Add parsley leaves for garnish.

1 large butternut squash (approximately 4 pounds), washed, peeled, and chopped into 1-inch pieces

6 cups vegetable stock (or chicken stock if desired)

1 teaspoon salt

2 teaspoons ground cinnamon

1½ teaspoons pepper

½ cup heavy cream

1 tablespoon light brown sugar (optional)

Parsley leaves, for garnish