

Ginger Butternut Squash Soup

Senegal Cookbook Serves 6-8

Ingredients:

- 4 cups peeled, seeded, and cubed butternut squash
- 1/4 cup red palm oil or vegetable oil
- 3 onions, thinly sliced
- 1 Tbsp peeled, chopped fresh ginger
- 6 cups vegetable stock or water
- 1 tsp cayenne pepper
- juice of 1 lemon
- salt

Directions:

1. Preheat the oven to 400 degrees
2. In a large bowl, toss the squash cubes with 2 Tbsp oil to coat well. Spread in a single layer on a rimmed baking sheet. Roast until soft and caramelized, 30-40 minutes, turning over the squash with a spatula about halfway through. Remove from the oven.
3. In a large pot, heat the remaining 2 Tbsp oil over medium heat. Add the onions and ginger and cook, stirring occasionally, for about 10 minutes, until the onions are soft
4. Add the vegetable stock and roasted squash. Bring to a boil, reduce the heat, and simmer for 10-15 minutes.
5. Working in batches, transfer the soup to a blender, filling it up no higher than halfway. Blend the soup until very smooth. (Make sure to firmly hold down the lid or else the trapped steam may cause the soup to explode.) Alternatively, blend the soup in the pot with an immersion blender. If you'd like your soup extra smooth, strain through a fine-mesh sieve.
6. Stir in the cayenne and lemon juice and season with salt to taste. Serve hot with a choice of toppings such as toasted pumpkin seeds or gremolata.

