FOOD

Dinner Tonight: Butternut Squash & Pear Soup

FUN

Have one person think of a sentence or phrase, then whisper it into the next person’s ear. When the last person hears the phrase, she repeats it to the group, and the person who started the game can see how close he or she got!

CONVERSATION

If you could create a school dedicated to fun, what would it be like? What classes would be taught there?

BUTTERNUT SQUASH & PEAR SOUP

This recipe comes from FDP team member Bri DeRosa and originally appeared on her blog, Red, Round or Green.

INGREDIENTS

- 1 cup diced onion or leek (use only the white and light green parts, if using leek)
- 4 tablespoons of unsalted butter or extra-virgin olive oil (I tend to use a mixture of both)
- 6 cups of peeled, cubed butternut squash (large chunks; about 1 1/2 inches or so)
- 2 medium pears, peeled and diced (you can also use apples)
- 1 1/2 tablespoons chopped fresh rosemary, or 1 tsp. dried
- 8 cups chicken or vegetable broth (I use homemade chicken stock for this)
- 1/3 cup half and half or heavy cream (optional)
- Salt and pepper, to taste

INSTRUCTIONS

1. Heat the butter or oil in a large pot over medium heat.
2. Saute the onions in the butter until soft and translucent, about 5-8 minutes.
3. Add the squash, pears, and rosemary, and cook, stirring occasionally, for 5 minutes.
4. Add the broth, cover, and bring to a boil; reduce the heat and simmer until the squash is very tender, about 20 minutes.
5. Puree the soup (I use a hand blender for this, but you can transfer to a blender or food processor) until smooth.
6. Add the cream, if using, and season to taste. You can also add more broth at this point if you want a thinner soup.

Serve with warm sourdough bread and a green salad, or with ham and cheese panini for a more filling meal.

BONUS CONVERSATION STARTER

What’s the funniest or strangest thing that happened to you today?

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