

## **Squash Soup with Farmer's Dust for warm feeling on cool eve**

Linda Lopez

---

on cookie sheet or broiler pan--2 to 4 T olive oil to toss to moisten

8 cups or more of butternut squash cubed 3/4" pieces

3 cloves garlic peeled (or from jar similar amt.)

2 med onions cubed

2 med carrots chunked

----

Roast 400\* about 40 minutes until all veggies are softened and a bit brown--stir 2-3 times as you roast. Cool 10-15 minutes and discard anything crisp/burnt.

---

In blender place chicken broth\* or vegetable broth in small quantities just enough to puree roasted vegetables...Start with 2/12 cups but add more as needed to keep the puree thick. \* I use Better than Bouillon base diluted.

----

Prepare seasoning: Farmer's Dust

In coffee grinder this becomes a fine powder and can be stored for months

1 t basil

1 T garlic powder

1 T onion powder

1 1/2 t oregano

1 t rosemary

1 t thyme

1 T black pepper

4 T salt

---

This mix is from dry spices...it is potent. I only use it by the teaspoonful.

Add 1 teaspoon at a time to your puree as you further dilute with more broth or milk or cream to the consistency of your choice as you serve.

---

The soup holds well before adding milk products. I make a large batch and freeze.