



## AUTUMN SOUP

3 T salted butter  
3 gloves garlic, minced  
2 cups diced onions  
3 carrots, sliced  
3 ribs celery, sliced  
1 pound butternut squash, peeled and diced  
12 cups chicken stock  
1 cup sherry  
8 ounces salted tortilla chips  
1/2 c fresh cilantro leaves  
\*\* 2 cups shredded Monterey Jack cheese  
1 can (4 ounces) diced green chilies  
1 bunch scallions, sliced  
2 T fresh squeezed lime juice  
8 dashes green Tabasco sauce  
Freshly ground black pepper, to taste

- In large stockpot melt the butter over med-high heat. Add the garlic, onions, celery and butternut squash. Saute for 10 minutes, stirring frequently. Add the stock and sherry. Bring to a boil. Reduce the heat to med and simmer until the squash is soft and tender 35-40 minutes. Remove from the heat and stir in the tortilla chips until wilted. Add the cilantro and cheese and let the cheese melt into the soup. Puree the soup in the pot using a hand blender or working in batches with a regular blender until completely smooth. Add the chilies and scallions. Stir to combine. Season with lime juice, Tabasco sauce, and black pepper. Return to the stove and simmer an additional 5 minutes.

12-14 servings

\*\* I only put in 3/4 cup of cheese