Autumn Squash Soup

Amount 12-16 servings
Time 2 1/2 hours

Ingredients

- 1/4 cup salad oil
- 4 medium-size onions, chopped
- 2 tsp thyme leaves
- about 1/2 tsp ground nutmeg
- 1 lb rutabagas, peeled and diced
- 2 lbs thin-skinned potatoes, peeled and cubed
- about 8 lbs squash (banana, butternut, hubbard, pumpkin, or acorn), peeled and cubed (16 cups)
- 14 cups chicken stock or regular-strength canned chicken broth

Steps

1. In an 8 to 10-quart pan, combine oil, onions, thyme, and 1/2 tsp of the nutmeg; cook over medium-high heat, stirring often, until onions are soft (about 5 minutes).
2. Add rutabagas, potatoes, and squash; cook over medium heat, stirring occasionally, until vegetables begin to soften (about 30 minutes).
3. Pour in stock and bring to a boil over high heat.
4. Reduce heat, cover, and simmer until squash mashes easily (about 1 1/2 hours).
5. Whirl squash mixture, a portion at a time, in a food processor or blender until smooth.
6. Return to pan and bring to a boil over medium-high heat, stirring often.
7. Serve in cups or mugs, and sprinkle individual servings with nutmeg.

Notes

You can use a hollowed-out pumpkin shell as a festive serving container; make the soup itself from pumpkin or another winter squash of your choice.