

# Harriott's

## Butternut Squash and Carrot Soup

- 2-3 butternut squash or one medium sized pumpkin
- 3-4 whole organic carrots, peeled and cut into chunks
- ¼ cup minced fresh baby ginger
- 2-3 Tbsp. extra virgin olive oil
- 1 bottle Islander Ginger Beer
- 2 cups vegetable broth
- 1 cup your choice: heavy cream or fat free half and half, more if needed
- Sea salt and pepper to taste



Cut squash or pumpkin in half. Place cut side down on a parchment paper lined baking sheet and roast at 375 degrees for 30 minutes to 1 hour depending on the size of the squash. While squash is baking, sauté carrots and ginger in a large stock pot in 2-3 Tbsp. olive oil. Once carrots begin to caramelize, cover with Islander Ginger Beer and vegetable broth.

Once squash is tender and caramelized, scoop out of the shell and add to the pot. Bring to a boil, then reduce heat and allow to cook 10 minutes or so. Use an immersion blender or a food processor to puree the ginger, squash and carrots and stir into the Ginger Beer broth. Season to taste with salt and pepper.

If you would like a creamier version, add the heavy cream or half and half. Adjust seasonings. Serve hot, freezes well. Thin with additional broth or water if desired.