**Butternut Squash Soup**

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**Ingredients**

1 large roasted butternut squash

1 cup of half and half

1/3 cup of melted butter

2 tbsp of olive oil

Salt and pepper to taste

1 1/4 cups of chicken or vegetable stock

creme fraise to garnish (optional)

**Directions**

Cut the squash in half.remove seeds, lightly coat it with oil, salt and pepper

Roast the squash @ 350 for an hour or until tender

Scoop out the squash, put it into a blender or mash by hand until creamy add the half and half and the chicken stock.

Blend well and then place into a pot on medium heat.

Add melted butter, salt and pepper to taste and stir and cook on low for a few minutes.

Garnish with creme fraiche - optional.