



## Bean and Butternut Squash Soup

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*Beans, Soups/Stews*

**Difficulty:** Easy **Source:** AllRecipes.com

### INGREDIENTS

- 1 lb. dried Great Northern beans
- 2 tablespoons vegetable oil
- 1 onion chopped
- 3 cloves garlic minced
- 3 large bay leaves
- 2 quarts water
- 2 cubes chicken bouillon
- 2 lbs. butternut squash - peeled seeded, and cut into chunks
- 2 cups chopped carrots
- 2 stalks celery chopped
- 2 1/2 teaspoons salt
- 3/4 teaspoon ground black pepper
- 3/4 teaspoon ground white pepper
- 1/2 teaspoon ground ginger
- 1/2 teaspoon allspice
- 1 (12 ounce) package pre-cooked chicken sausage cut into bite-size pieces

### DESCRIPTION

A hearty winter soup with beautiful color, subtle flavors, and velvety texture.

### DIRECTIONS

Place Great Northern beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain.

Heat oil in a large pot over medium heat; cook and stir onion and garlic in the hot oil until onion is translucent, 5 to 10 minutes. Add bay leaves and cook until fragrant, about 1 minute.

Mix beans, water, and bouillon into onion mixture; bring to a boil. Reduce heat, cover pot, and simmer, stirring occasionally, until beans are tender, about 1 hour.

Stir squash, carrots, celery, salt, black pepper, white pepper, ginger, and allspice into broth mixture; simmer until squash and carrots are tender, about 20 minutes.

Remove bay leaves from broth mixture and discard. Scoop 2 to 3 cups of vegetable-bean mixture using a slotted spoon from broth; blend broth and remaining vegetable-bean mixture using a hand blender until smooth. Return the vegetable-bean mixture to broth mixture and stir in sausage. Simmer soup until sausage is cooked through, 5 to 10 more minutes.