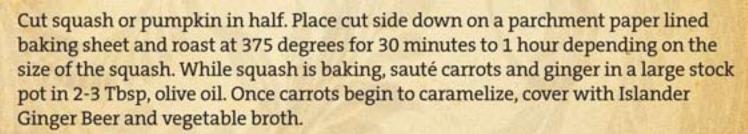
Butternut Squash and Carrot Soup

- 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



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.



Recipe by Culinary Expert, Heidi Billotto: HeidiBillottoFood.com Read more about Islander Ginger Beer at CharlotteLivingMagazine.com

