



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

Butternut Squash Soup

Courtesy of Chef Jeff Henderson, 49th Annual L.A. County Holiday Celebration Host

What You'll Need

3 tablespoons unsalted butter
3 tablespoons finely chopped yellow onion
1_ teaspoons grated fresh nutmeg
3 sprigs fresh thyme
2 bay leaves
3 cups cubed peeled butternut squash
1 cup cubed peeled sweet potato
2 cinnamon sticks
5 cups low-sodium chicken broth
1 tablespoon brown sugar
1 cup heavy (whipping) cream
Kosher salt and freshly ground white pepper to taste

What To Do

Melt the butter in a medium pot over medium heat. Add the onion, ginger, thyme, and bay leaves and cook until the onion is tender, 4 to 6 minutes.

Add the squash, sweet potato, and cinnamon sticks. Cook, stirring occasionally, until fragrant, 6 to 8 minutes. Pour in the chicken broth, covering the vegetables by about 1/2 inch. Bring to a boil, then reduce the heat. Simmer until the squash and potato are tender, about 20 minutes.

Discard the thyme, bay leaves, and cinnamon sticks. With a slotted spoon, remove the squash and potato. Reserve the cooking liquid.

Working in two batches, puree the squash and potato in a blender or food processor, adding the brown sugar and slowly adding the cooking liquid and cream while processing the soup. Season with salt and pepper. Return the soup to the pot and gently reheat

Sprinkle with the nutmeg and serve hot.