



YOUTH. FOOD. COMMUNITY.

We envision a world where youth are active leaders,
diverse communities are connected to the land
and each other, and everyone has access to
fresh, healthy, affordable food.

The Food Project

Boston • Lincoln • North Shore
thefoodproject.org



WINTER SQUASH SOUP

with GRUYÈRE CROUTONS

Soup

1/4 cup (1/2 stick) butter	1 1/4 teaspoons minced fresh thyme
1 large onion, finely chopped	1 1/4 teaspoons minced fresh sage
4 large garlic cloves, chopped	1 1/2 teaspoons ground cumin
40 ounces soup stock/broth	1/2 teaspoon ground ginger
8 cups 1-inch pieces peeled squash	1/8 cup whipping cream

Croutons

2 tablespoons (1/4 stick) butter	1 teaspoon minced fresh sage
1 cup grated Gruyère cheese	1 teaspoon minced fresh thyme
24 1/4-inch-thick slices of baguette	

PREPARATION

Soup

Melt butter in large pot over medium heat. Add onion and garlic and sauté until tender, about 10 minutes. Add broth, squash, and herbs; bring to a boil. Reduce heat, cover, and simmer until squash is very tender, about 20 minutes.

Working in batches, puree soup in blender. Return soup to same pot. Stir in cream and bring to simmer. Season with salt and pepper.

Croutons

Preheat broiler. Butter 1 side of each slice of bread. Arrange bread, buttered side up, on baking sheet. Broil until golden, about 1 minute. Turn over. Sprinkle cheese, then thyme and sage over bread. Add a touch of salt and pepper. Broil until cheese melts, about 1 minute.

Ladle soup into bowls. Top each with croutons and serve.

Serves 8

HAPPY THANKSGIVING

*from the youth and adults of The Food Project
with appreciation for all you do
to keep us growing together.*

