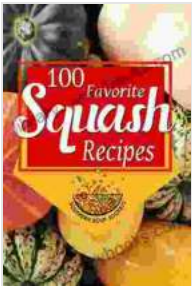


100 Favorite Squash Recipes: A Southern Soup Jockey's Guide to Squash Delights



100 Favorite Squash Recipes by Southern Soup Jockeys

★★★★☆ 4.4 out of 5

Language	: English
File size	: 3997 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 210 pages
Lending	: Enabled



Squash is a versatile vegetable that can be used in a variety of dishes, from soups and stews to casseroles and pies. It's a good source of vitamins, minerals, and fiber, and it's also low in calories. What's not to love?

If you're a fan of squash, then you'll love this cookbook. 100 Favorite Squash Recipes: A Southern Soup Jockey's Guide to Squash Delights is packed with 100 delicious recipes that will help you make the most of this versatile vegetable. Written by a seasoned Southern cook, these recipes are packed with flavor and charm, and they're sure to please everyone at the table.

Whether you're looking for a classic recipe like Butternut Squash Soup or something more unique like Squash and Goat Cheese Ravioli, you'll find it

in this cookbook. There are even recipes for desserts, like Squash Pie and Squash Bread Pudding. With so many delicious recipes to choose from, you'll never run out of ways to enjoy squash.

So what are you waiting for? Grab a copy of *100 Favorite Squash Recipes: A Southern Soup Jockey's Guide to Squash Delights* today and start cooking!

Here are a few of our favorite recipes from the book:

- Butternut Squash Soup
- Squash and Goat Cheese Ravioli
- Squash Pie
- Squash Bread Pudding

Butternut Squash Soup

This classic soup is rich, creamy, and flavorful. It's the perfect comfort food for a cold winter day.

Ingredients:

- 1 medium butternut squash, peeled and cubed
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 4 cups chicken broth
- 1 teaspoon salt

- 1/2 teaspoon black pepper
- 1/4 cup heavy cream (optional)

Instructions:

1. In a large pot or Dutch oven, combine the butternut squash, onion, carrots, celery, chicken broth, salt, and pepper. 2. Bring to a boil over medium-high heat. Reduce heat to low, cover, and simmer until the vegetables are tender, about 20 minutes. 3. Remove from heat and let cool slightly. 4. Puree the soup in a blender until smooth. 5. Return the soup to the pot and stir in the heavy cream, if desired. 6. Heat over medium heat until warmed through. 7. Serve and enjoy!

Squash and Goat Cheese Ravioli

These ravioli are filled with a delicious mixture of squash, goat cheese, and herbs. They're perfect for a special occasion dinner.

Ingredients:

****For the pasta dough:****

- 1 cup all-purpose flour, plus more for dusting
- 1/2 teaspoon salt
- 2 large eggs

****For the filling:****

- 1 medium butternut squash, peeled and cubed
- 1/2 cup goat cheese

- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh parsley
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

****For the sauce:****

- 1 cup marinara sauce
- 1/4 cup grated Parmesan cheese

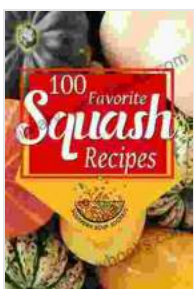
Instructions:

****To make the pasta dough:****

1. In a large bowl, whisk together the flour and salt. 2. Add the eggs and stir until a dough forms. 3. Knead the dough on a lightly floured surface until smooth and elastic, about 5 minutes. 4. Wrap the dough in plastic wrap and let rest for at least 30 minutes.

****To make the filling:****

1. In a large pot or Dutch oven, combine the butternut squash, 1 cup water, and a pinch of salt. 2. Bring to a boil over medium-



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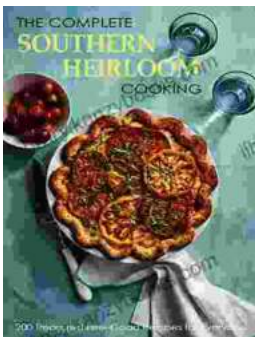
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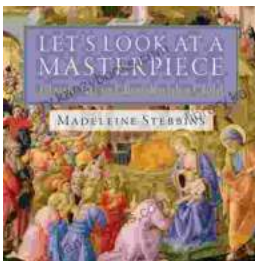
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