

Croissants Baker & Café  
Myrtle Beach, SC

### Butternut Squash Soup

1 cup and 2 Tbls chopped onion  
¾ cup butter  
18 cups Peeled and cubed Butternut Squash  
9 Cups Water  
12 Cubes Chicken Bouillon/ or stock  
1 1/2 Dried Marjoram  
¾ teaspoons black pepper  
¼ teaspoons cayenne pepper  
6-8 ounce packages Cream Cheese

In large saucepan, sauté onions in butter until tender. Add squash, Water, Bouillon, marjoram. Black and cayenne pepper. Bring to boil. Cook 20 minutes or until squash is tender.

Puree squash and cream cheese in food processor in batches until smooth. Return to saucepan, and heat through. Do not allow to boil.