

# Butternut Squash Soup

500 gr diced Butternet Squash  
1 tbsp butter  
130 gr chopped onions  
1.5-2.5 cups of vegetable broth or half beef/vegetable broth  
1/2 cup cream  
1 can brown "dark" ale beer

In a big soup pot, fry onions in butter until soft and beginning to brown (approx. 5 minutes). Add butternut squash, add broth and simmer until very soft. Puree. Add beer and bring to a boil until soup thickens. Add cream and adjust seasonings and thickness.

Serve immediately in soup bowls. Our suggestion is to garnish with old cheddar shavings and a sprinkle of chopped chives.

Enjoy!

*Revive*  
Your Tastebuds  
& *Rejuvenate*  
Your Soul



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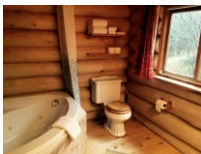
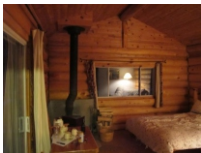
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Our philosophy is to share and protect the natural beauty and unique wilderness opportunities as well as to provide world class service in hospitality. Spend a rejuvenating night in one of our rustic log cabins, complete with Jacuzzi bath tub. It's the perfect ending to your delectable meal.



We are by reservation only.  
One dinner sitting at 7:00 pm.  
First reservation chooses the main entree for all.  
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