

# THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

## Butternut Squash & Sausage Soup

Gifted By: One of our fabulous customers!

### Ingredients:

2 lbs bulk hot Italian sausage	Chopped parsley
3 qts chicken stock	Half and half
1 can fire roasted tomatoes (undrained)	1 bay leaf
1 can diced tomatoes with basil (undrained)	
2 cans Great Northern beans (undrained)	
1½ white onions diced	
½ small bag of carrots diced	
3 lbs frozen cubed butternut squash	
½ large bag of chopped kale	
Oil	
1 red+1 orange pepper diced	

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## Spaghetti Sauce

Gifted By: A beautiful soul!

### Ingredients:

1½ lbs ground beef  
½ to 1lb ground pork  
½ cup olive oil (approx)  
1 large onion, chopped fine  
2 large carrots, grated  
1 large celery rib, chopped fine  
1 can (12 oz) tomato paste  
2 cans (8 oz) tomato sauce  
1 can beef broth bouillon  
1 can of water  
1 stick of butter

Directions:

Brown sausage and chop into crumbles while cooking. Set aside. Sauté onions and carrots for 3 to 5 minutes, then add peppers and garlic to taste. Sauté for 5 minutes. Set aside. Add 1½ quarts of the chicken stock to the pot along with the bay leaf and the squash. Simmer until squash is tender (approx 20min.) Remove bay leaf and use an immersion blender to puree the squash. Add sausage, vegetables, beans, tomatoes, and remaining stock. Cook for 30 minutes. Add kale and cook for 20 minutes, covered. Serve with chopped parsley and a drizzle of half and half or heavy cream.

Directions:

Sauté all vegetables in oil on low heat for 20 to 30 minutes until light golden, stirring often. Add meat and brown approx 30 minutes, add garlic to taste if desired. Add tomato paste, tomato sauce, bouillon, water, and butter. Simmer on low for 3 hours.