**Squash Soup**

**Ingredients**

**3 yellow squash**

**1 yellow onion**

**2 garlic cloves**

**4 cups water**

**1 tbsp Vegetable Oil**

**Salt & Pepper**

**Method**

1. **Dice the squash, onion, and garlic.**
2. **Measure the water.**
3. **Place a large pot on high heat.**
4. **Add the vegetable oil and saute the onion and garlic for 5 minutes.**
5. **Add the diced squash and continue to saute and stir for 2 minutes.**
6. **Add the water bring to a boil.**
7. **Reduce the heat to medium and gently simmer for 30 minutes or until the squash is totally soft.**
8. **Add salt and pepper.**
9. **Place contents into the blender and puree until smooth.**
10. **Place and serve for 4.**