

## Squash Soup

2 tablespoons oil  
1 onion, sliced  
4 cloves garlic, minced  
4 celery ribs, chopped  
¾ teaspoon thyme  
¼ teaspoon nutmeg  
¼ teaspoon salt  
¾ teaspoon pepper  
2 cans (14 oz) chicken broth  
1 cup water  
1¼ pound squash  
Sour cream—garnish  
Bacon bits—garnish

Sauté onion and garlic in oil. Stir in celery and spices and cook 2 minutes. Add broth, water, squash and cook until tender. Blend well. Add garnish: sour cream and bacon bits.

*Submitted by Dee Pelewski*