

## **Gingered Squash and Pear Soup**

1 onion chopped  
1 T grated ginger  
Large butternut squash, peeled, seeded and cut in chunks  
2 ripe pears, peeled, cored and chopped  
4 cups chicken broth  
Salt and pepper to taste

Saute' onion and ginger in some oil in a large pot until onion is tender.

Add butternut squash chunks, chopped pears, chicken broth and salt and pepper to taste.

Bring to a boil; cover, reduce heat and simmer 15 minutes until squash is tender.

Cool slightly, then puree until smooth.

Garnish with sour cream and toasted pumpkin seeds.

## **Layered Pigs in the Blanket**

(this old-fashioned recipe has no actual "measurements")

Place 4 strips of bacon in the bottom of a roast pan.

Add ingredients in layers:  
chopped cabbage,  
hamburger meat with rice,  
sauerkraut,  
and peeled apple slices.

Top with 2 handfuls of brown sugar.

Cover with canned tomatoes or spaghetti sauce.

Repeat layers for thickness.

Bake at 350 for 3-5 hours.