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Driven by our desire to serve,
bound by innovation
— not tradition

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Butternut Squash Soup

Ingredients:

- 1 large butternut squash, halved vertically and seeds removed
- 1 tbsp olive oil
- half cup shallots, chopped
- 1 tsp of salt
- 4 cloves of garlic
- 1 tsp maple syrup
- 1/8 tsp ground nutmeg
- ground black pepper
- 3 to 4 cups vegetable broth
- 1 to 2 tsp butter

Instructions:

- Preheat oven to 425° F
- Place squash on a pan lined with parchment paper and rub lightly with olive oil, add salt and pepper
- Turn squash face down and roast until soft (40-50 min.)
- Add 1 tablespoon of olive oil to a pan (medium heat) and begin to cook the shallots, add salt, and once soft, add garlic and cook thoroughly
- Scoop the butternut squash out into your food processor, add the shallots garlic, maple syrup, and black pepper
- Add vegetable broth, careful not to fill the processor exceedingly, and blend well
- Thin your soup out to your preference by adding more broth as you like

Rum Hot Toddy

Ingredients:

- 4 to 6 ounces hot water
- 1 to 2 ounces spiced rum
- 1 tbsp honey
- 1/4 lemon
- cinnamon sugar

Instructions:

- Combine rum and hot water
- Next, stir in the honey and squeeze the juice out of the lemon
- Top with a dash of cinnamon
- Serve warm

