

## **SOUP**

### **Ogwissimanabo** (Yellow Squash Soup)

#### **Ingredients:**

2 medium yellow squash  
8-10 green onions (depending on size), with tops (chopped)  
2 quarts water  
4 tbsp maple syrup  
10 slices cucumber, ½ inch thick  
2 tbsp salt  
½ tsp black pepper

#### **Preparation:**

1. Place the squash, shallots, water and syrup into a large soup pot and simmer for 40 minutes, until the squash is tender. Add the cucumbers.
2. Transfer everything into a large bowl and mash until it forms a thick creamy paste (or use a blender).
3. Put the mixture back into the soup pot and season with salt and pepper. Simmer for ten minutes. Transfer to individual bowls and serve.