Creamy Squash Soup

Preparation Part 1:

* Thaw 2-3 frozen bags of squash, then puree in food processor
* Make 30 cups of vegetable stock
* Get 4tbsp each of rosemary& thyme from garden
* Get 30 cloves of garlic minced, oil, salt & pepper

Making Soup Part 2:

* put oil in bottom of super large pot and sauté garlic, rosemary & thyme
* Add pureed squash, and heat up in pot stirring frequently
* add vegetable stock, salt & pepper
* bring to boil and cook for about 30 min
* Let cool (sit pot in cold water in sink)
* Store in fridge
* Wash up and clean up kitchen

Making Soup Part 3:

* Take out soup and Heat up on **low** heat slowly
* Add 30 cups whole milk and continue to heat (don't boil)
* Serve with croutons