

# Roasted Butternut Squash Soup

*Developed by Ruthann Logsdon Zaroff for Mirkwood Designs*

Yield: 6-8 servings

Preheat oven to 450° Fahrenheit.

## Ingredients [See notes at bottom.]

- 2-3 pounds of butternut squash peeled, seeded, and cut into chunks
- ½ onion peeled and cut into chunks
- 6 ribs of celery cut into chunks
- 3 tablespoons vegetable oil (not olive oil)
- 1 teaspoon kosher salt, plus more for seasoning
- ½ teaspoon freshly ground black pepper, plus more for seasoning
- ½ teaspoon granulated sugar
- 1-2 cups low-sodium chicken stock
- ½ teaspoon grated nutmeg
- ½ cup heavy cream

## Optional garnish

- Chopped fresh basil
- Dollop of sour cream or splash of heavy cream



## Directions

1. Place chopped squash, onion, and celery in a shallow roasting pan. Drizzle vegetable oil, 1 teaspoon of kosher salt, ½ teaspoon freshly ground black pepper, and ½ teaspoon granulated sugar. Mix well and spread out evenly on the pan.
2. Roast at 450 for 20 minutes, or until the vegetables are just beginning to turn brown.
3. Put roasted vegetables into the bowl of a food processor and puree until completely smooth.
4. Put pureed vegetables into a large pot and add up to 2 cups of chicken stock, making a medium-creamy consistency. Add more salt and/or pepper, to taste. Allow to come to a simmer.
5. Reduce heat to low and add ½ teaspoon grated nutmeg and ½ cup heavy cream. Stir to blend.
6. To serve, garnish with a small amount of chopped fresh basil and/or a dollop of sour cream or splash of heavy cream, if desired.

## Notes:

- This recipe is easily adjusted for as much or as little squash that you have on hand. Add more or less chicken stock to achieve the desired consistency.
- You can serve Roasted Butternut Squash Soup cold, as well. Simply follow the entire recipe, then chill.
- To add a little more depth of flavor, add a teaspoon of cognac to each individual serving.