



for Thanksgiving

Roasted Squash Soup

Side Dish

Source: *Culinary Communion*

Ingredients:

- 2 lbs. winter squash (butternut or acorn)
- 1 teaspoon Chinese 5 spice powder
- 1 onion, minced
- 1 stalk celery, minced
- 5 cups chicken stock
- ½ cup Madeira
- 2 tablespoons extra virgin olive oil
- 3 tablespoons butter
- 1 small carrot, minced
- 3 cloves garlic, minced
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 cup heavy cream

Method:

1. Preheat oven to 400 degrees Fahrenheit.
2. Peel and seed the squash. Then cut it into 1 inch squares. Place the squash on a baking sheet. Drizzle the olive oil and sprinkle the 5-spice, salt, and pepper on top. Place the sheet in the oven and roast the squash until it is caramelized and soft, about 30 minutes.
3. While the squash roasts, melt the butter in a heavy saucepan over medium heat. Add the onion, celery, and carrot to the saucepan and sauté until the vegetables are tender. Add the garlic and continue to sauté until the air is fragrant with the smell of garlic.
4. Add the roasted squash to the pan and sauté for 5 minutes.
5. Add the Madeira, chicken stock, cinnamon, and nutmeg. Bring the mix to a boil, then reduce the heat and simmer until the vegetables are tender, about 30 minutes.
6. Puree the mix with a blender until it is smooth. If desired, strain the liquid through a fine strainer and return to the pan and add the heavy cream. Bring to a simmer and adjust the seasoning to taste. Serve warm.

Serves: 6 people