

Butternut Squash Soup

For the Squash:

Preheat the oven to 400 degrees

- 1 ea. large butternut squash, peeled, seeded, diced
- 2 tbsp. salt
- 1 tsp. ground black pepper
- 1tsp. ground coriander
- 1 tsp. ground cardamom
- ½ tsp. smoked paprika
- 1 tsp. curry powder

1. Combine all ingredients in a large mixing bowl and mix together to evenly season the diced squash.
2. Evenly spread the seasoned squash on a large baking sheet lined with aluminum foil and place it in the preheated oven to roast.
3. Roast for about 25 minutes, or until the squash is slightly browned.

For the Soup:

- 1 oz. butter
- 4 oz. onion, diced
- 2 oz. carrot, peeled, diced
- 2 oz. celery, diced
- 1 ea. jalapeno pepper, seeded, diced
- 2 tbsp. Salt, divided in half
- 1 ea. large roasted butternut squash, from above
- 1 quart vegetable stock
- 2 tsp. white wine vinegar
- 2-4 oz. of heavy cream, added to desired consistency



1. Melt the butter in a large saucepan over medium heat.
2. Once the butter is melted, add the onion, carrot, celery, and jalapeño to the saucepan and season with 1 tbsp. of the salt. Stir to evenly season. Cook over medium heat until the vegetables become tender.
3. Once the vegetables have softened, add in the roasted squash and the vegetable stock. Bring the liquid up to a simmer, letting the vegetable continue softening and allowing the flavors to melt together.
4. Remove the saucepan from the heat. Carefully blend the soup until smooth.
5. After the soup has been blended, season with the remaining 1 tbsp. of salt, white wine vinegar, and heavy cream until the desired taste and consistency has been achieved.

