

BUTTERNUT SQUASH SOUP

Ingredients:

- 3 pounds butternut squash
- 2 tablespoons butter
- 2 cups shallots, chopped
- 1 head of garlic, chopped
- 1 teaspoon sea salt
- 1/2 teaspoon white pepper
- 1/2 cup white wine
- 1 tablespoon sugar
- 8 cups vegetable broth
- 1/2 cup heavy cream
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- Spice purse (2 bay leaves, 1 star anise, a few peppercorns)



Instructions:

- (1) Peel the skin off the squash with a vegetable peeler. Cut in half lengthwise and scrape out seeds. Drizzle with olive oil and bake at 350 for 1.5 hours.
- (2) In a *large* pot, add butter, shallots, garlic and cook until soft (5 min).
- (3) Stir in the wine and allow to reduce (3 min).
- (4) Add the squash (cut it into smaller chunks first), sugar, salt, broth, cream, cinnamon, nutmeg, white pepper, and spice purse. Bring to a simmer and reduce to low. Let simmer for 30 minutes.
- (5) Remove spice purse, blend the soup with an immersion blender, and serve!