

Butternut Squash – Carrot Soup by Betty Ann Seabury

1 large butternut squash (about 3 lbs), peeled, seeded and cut into 1" cubes
3 large carrots
2 Tbs olive oil
Kosher salt and freshly ground pepper to taste
5 strips bacon
1 ½ Tbs unsalted butter
1 large yellow onion, thinly sliced
1 large Granny Smith apple, peeled, cored and thinly sliced
2 garlic cloves, minced
6 cups chicken stock
2 fresh thyme sprigs
1 bay leaf
1 cup heavy cream
2 Tbs flat leaf parsley, chopped
Sour cream

In large bowl, stir together squash, carrots, olive oil, salt & pepper. Transfer to baking sheet. Roast at 450 degrees stirring occasionally, until browned and tender, about 45 min. Set aside.

In 4-qt, Dutch oven over medium heat, cook bacon until crisp. Transfer to paper towel lined plate. Discard most of the fat and add butter. In same pot, add onion and apple: cook, stirring occasionally until tender and caramelized. Add garlic and cook about 1 more minute. Add stock, bay leaf and thyme sprigs. Bring to a boil; reduce heat and simmer for 10 minutes. Discard thyme stems and bay leaf.

Add roasted vegetables. Use a hand blender to blend all until smooth (or use your blender to blend in batches). Simmer over medium heat at least 10 minutes. Stir in cream; adjust seasonings with salt & pepper.

Ladle into warmed soup bowls. Garnish with bacon, parsley and a dollop of sour cream. Enjoy!!

Recipe from Williams Sonoma; pairs well with Chardonnay

Submitted by BettyAnn Seabury