



## **Butternut Squash Soup with Roasted Vegetables**

Serves around 6-8

1 medium butternut squash

2 tsp melted butter

1 T brown sugar

6 slices thick cut bacon, diced

2 C mirepoix, composed of the following:

- 3 parts onion, diced
- 2 parts carrot, diced
- 1 part celery, diced
- 1 part leek, sliced

1 qt chicken stock

1 star anise

1" piece cinnamon stick

Pinch grated nutmeg

Leaves from 2 sprigs fresh thyme

4 sprigs fresh parsley, chopped

½ tsp rubbed sage

Salt and white pepper to taste

Honey as needed

Crème fraiche or sour cream as needed

1.5 C small diced roasted fall vegetables of your choice (turnips, parsnip, rutabaga, beet, carrot, brussels sprouts, etc). Simply dice the veggies, toss in a bit of olive oil, season with salt and pepper and roast in a 350 degree oven until browned and softened.

Preheat the oven to 350 degrees.

Slice the squash in half lengthwise, brush with melted butter and sprinkle with brown sugar. Roast top-side up until browned and softened. Allow to cool. When cooled, scoop flesh and set aside.

Get a medium pot heated over medium heat. Add the bacon and render until lightly browned. Remove and reserve bacon, leaving the fat in the pan.

Add the mirepoix to the hot bacon fat and sweat until the onions are nice and softened, about 5-7 minutes. Don't get them too brown.

Add the chicken stock and bring to a boil, then reduce to a medium-low simmer. Add the star anise, cinnamon and nutmeg. Cook for 5 minutes. Add the thyme, parsley and sage. Simmer for 5 more minutes.

Strain the infused stock and return to the pot. Add the squash and puree very well with an immersion blender.

Season with salt and white pepper. Taste the soup, and add honey to sweeten to your liking. Taste and re-season as needed

Remove the pot from the heat and add a medium dollop of crème fraiche or sour cream. Puree in with the immersion blender. Repeat (or not) until the soup is pleasantly creamy to your liking. Don't add too much at first, you may always add more, but you can't take it out!

Divide the hot roasted veggies among soup bowls and ladle the soup over the top. Sprinkle the reserved bacon over the soups and add a squiggle of crème fraiche or sour cream if desired.

Enjoy!

Jon Emanuel

Innkeeper and Chef

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