



Roasted Butternut Squash Soup

Oriental flavors highlight the natural taste of golden squash

Soy Sauce Mixture:

1/4 cup (each) olive oil; maple syrup; soy sauce

1 teaspoon salt

1/2 teaspoon ground black pepper

1/2 teaspoon cinnamon

Pinch of cayenne red pepper or as desired

1 large (2 pound) butternut squash, washed

1 large white onion, peeled; trimmed

1/2-pound fresh carrots, peeled; trimmed

Half head of garlic, cut a thin slice from top

6 cups vegetable or chicken broth

5 quarter size pieces fresh ginger, peeled

1 whole star anise

Swirl in: Plain yogurt, heavy cream, or cider vinegar

Optional garnish: toasted pumpkin seeds, croutons, fresh minced herbs

Preheat oven to 400 degrees F. Line very large baking pan with foil

In large bowl, combine first 7 ingredients to form soy sauce mixture; set aside.

Prebake your squash in the roasting pan piercing with a fork for approximately 1 hour or until tender. When cooled, peel it, discarding seeds and strings, cut squash into 2-inch slices. Toss into ½ of the reserved soy sauce mixture to coat; set aside.

Cut onion into 8 wedges and carrots lengthwise; then into about 3 chunks. Toss onions, carrots and garlic in bowl, toss to coat with remaining soy sauce mixture. Scoop vegetables onto prepared baking sheet, spreading them out. Place garlic, cut side down.

Roast in preheated 400 degrees F oven for 20 to 30 minutes or until vegetables are tender and lightly roasted. If vegetables are tender earlier, remove from baking sheet.

When cooled, squeeze out soft garlic cloves; place soft garlic, roasted vegetables and prepared squash in large Dutch Oven. Pour broth over vegetables; add ginger and star anise (placing it in cheesecloth or a small cooking bag). Bring to a boil; reduce heat; partially cover pot; simmer for 30 minutes; add salt and black pepper to taste.

Remove star anise from pot; spoon cooled soup in blender or use an immersion blender to puree into desired texture. Serve warm. If soup is too thick, add more broth as desired.

Can be held in refrigerator in tightly covered container for 4 days.

For Serving: Drizzle soup bowls with a swirl of yogurt or cream. Dorie like to have her soup with a splash of cider vinegar. Garnish the top with toasted pumpkin seeds, croutons, or fresh minced herbs. Serves: 6

Recipe by: Dorie Greenspan; *Everyday Dorie The Way I Cook*, Houghton Mifflin Harcourt, 2018. Recipe: Roasted Butternut Squash Soup

About the Recipe: This squash soup is very different from the type served at many restaurants. Since it uses some Asian ingredients, it pairs well with a sprinkle of sesame seeds and fresh minced herbs and is a wonderful complement to Asian inspired entrée like Miso Glazed Salmon.

