



MADROÑA

## Roasted Butternut Soup

*Mastering Soups and Stews, William Sonoma*

### **Ingredients**

2.5 lb Butternut Squash  
2 tsp. olive oil  
3 tbsp. unsalted butter  
1 small yellow onion, chopped  
1 granny smith apple, chopped  
2 cloves garlic, chopped  
2 cups chicken stock  
1 tsp. kosher or sea salt  
1/4 tsp. white pepper  
1/4 tsp. ground coriander  
1/4 tsp. ground nutmeg

### **Directions**

Preheat oven to 400.

Pour 1 1/2 cups water into a baking pan. Cut squash in half lengthwise and discard seeds. Rub the cut sides with 2 tsp of olive oil. Place squash, cut side down, into the pan and bak until the tip of a knife pierces the skin easily, 45-50 minutes. When cool enough to handle, scoop out the pulp, you should have about 3 cups of squash.

Next in a 3qt saucepan over medium heat, melt 3 tbsp unsalted butter. Add yellow onion and granny smith apple and saute until softened, about 10-12 minutes. Add garlic cloves and saute for an additional minute. Add chicken stock, squash, salt and pepper. Bring to a boil, reduce heat to low, and simmer until slightly thickened, about 10 minutes.

Puree the soup, then stir in coriander and nutmeg. Adjust the seasons and serve right away, garnishing each serving with sour cream or a sprinkle of cinnamon.

### **Pairings**

This will pair beautifully with Zinfandel, Cabernet Franc, or even Melange.