Celebrate Your Cellar

BUTTERNUT SQUASH SOUP



2024 CHARDONNAY, TRINITY RIDGE VINEYARD

With summer in the rear view, we say goodbye to the light and bright dishes that helped us cool off after a long day in the sun and say hello to one of the *iconic fall flavors* we've been waiting all year for; squash! *Nutty and buttery* like its name states, this Butternut Squash Soup is an *easy recipe* to pull together at the end of a chilly day. This savory soup tastes even better with a chilled glass of *Chardonnay*, a wine that pairs with seasonal ingredients all year round with ease. A perfect rainy day delight to share with friends and family!

Cook Time

1 HOUR & 40 MINUTES

Yield

6 SERVINGS

Allergens

DAIRY

Can be made dairy free

INGREDIENTS:

- 3 medium Butternut Squashes, *cut lengthwise & seeded*
- 1 large yellow Onion, *chopped*
- 6 Garlic cloves, *chopped*
- 1 tsp - fresh Ginger, *grated*
- ½ tbsp - fresh Rosemary, *minced*
- 7-10 fresh Sage leaves
- 2 ½ tbsp - Butter
- 2 tbsp - Lasseter Family Heirloom Farms Extra Virgin Olive Oil
- 3 cups - Vegetable broth
- Salt & Pepper, *to taste*
- For Garnish - Crème Fraîche, Olive Oil, & Sage leaves

PREPARATION:

One:

Preheat oven to 425°. Coat halved squash with olive oil & season with salt & pepper. Place on oven tray skin side up & puncture with a fork. Roast in oven for 40-50 minutes, or until soft.

Note: small squash will take less time to roast, adjust time as needed.

Two:

Remove squash from oven & let cool. Once squash is cool enough to handle, scoop out the inside and set aside.

Three:

While the squash cools, heat butter in a pan. Once melted, add sage leaves and cook, stirring frequently, until the butter browns. Remove the leaves & set aside on a paper towel for later. Reserve the brown butter.

Note: You will start to see amber-colored bits at the bottom of your pan when your butter starts to brown. Time to turn off the heat!

Four:

In a large pot, heat olive oil. Add onion and let soften. Add garlic, ginger, rosemary, and half of the crispy sage leaves. Stir to let the flavors meld, then add roasted squash & vegetable broth. Simmer for 15-20 minutes.

Five:

After simmering, blend together with an immersion blender until creamy. Pour in brown butter and blend again. Serve hot with crème fraîche, olive oil, & a sage leaf on top!

Watch the video here →

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