

# Roasted Butternut Squash Soup

Makes about 1 ½ Quarts

## Ingredients

- 1 (1 ½ lb.) butternut squash, peeled, seeded and cut into ¾ inch cubes
- 2 Tablespoons olive oil
- 1-2 Tablespoons pure maple syrup or brown sugar
  
- 2 Table Butter
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 Tablespoon brown sugar (optional)
- 2 ½ cups chicken stock or broth
- ½ teas salt
- ¼ teas ground pepper
- 1 12oz can evaporated milk
- ½ teas ground cinnamon
- ¼ teas ground nutmeg

## Mise en place! (Everything in its place)

### Directions

1. Preheat oven to 400 degrees F.
2. Place squash in large bowl. Drizzle with olive oil and maple syrup and toss well.
3. Place squash on large sheet pan.\* Roast for about 40 minutes, tossing after 20 minutes to ensure even roasting. Squash is done when easily pierced with fork. Prepare soup base while squash is roasting.
4. In large sauce pan, melt butter over low heat. Add onion and garlic, cover, and cook 1-2 minutes to soften.
5. Add brown sugar, chicken stock or base, salt and pepper. Bring to a simmer.
6. Simmer, uncovered, 10 minutes to concentrate the flavors.
7. When the squash is done, place in large bowl.
8. Pour in soup base, evaporated milk and spices. Stir to combine.
9. Ladle into blender container and puree in 2 batches. Return to pot.
10. Bring to gentle simmer and cook 5 minutes, stirring occasionally to prevent scorching.
11. Add additional broth or water to thin, if desired. Add salt and pepper to taste.

\*Use a large (12 x 17) sheet pan with low sides to ensure good air flow for roasting. If you don't have a large sheet pan, use 2 small pans on different racks and rotate them halfway through.

[Link to Video](#)