

Butternut Squash Soup

Ingredients:

- 10 lb Butternut Squash
- 1 lb Onions
- 4 lb Carrots
- 1 lb Celery
- 2 oz Garlic
- 8 oz Oil
- 8 L Water
- ½ Bunch Thyme
- 4 oz White Wine

Procedure:

Peel and coarsely chop the squash, toss in oil and salt and pepper and roast in a preheated 375 oven. Coarsely chop the other ingredients and sweat off the onions with the thyme and then place in the celery and carrots. Deglaze with the white wine. Top of with water and bring to the simmer. After the squash is roasted put into the soup base. Bring back to the boil and puree and strain.