

## Butternut Squash Soup

3 quarts vegetable stock (make this ahead of starting soup)

4 med. yellow onions, rough chop  
1 small carrot, rough chop  
2 stalks celery, rough chop  
2 large tomatoes, rough chop  
8 sprigs fresh thyme  
1 Tsp. whole black pepper corn  
2 bulbs fresh garlic, rough chop no need to peel  
3 bay leaves  
3-1/2 quarts water  
¼ chili pod

Place all ingredients in stock pot cover with water by one to two inches. Over medium heat bring to a simmer. Being careful to not let boil. Simmer for 45 minutes. Spills will occur, so place heat proof bowl or pot in sink and carefully strain all ingredients from the stock. Discard vegetables and set stock aside for future use.

### Soup

1 med. sized butternut squash, peeled and ½ in. dice  
1 small turnip, peeled and ½ in dice  
1 small rutabaga, peeled ½ in. dice  
1 small parsnip, peeled ½ in. dice  
1 med yellow onion, peeled ½ in. dice  
½ stick butter  
2 Tsp. olive oil  
3 bay leaves  
1 rounded Tsp. chopped garlic  
2 cups heavy cream  
Salt to taste

Over medium heat melt butter with olive oil in a large pot. Add onion and sauté until softened. Reduce heat to low/medium and add rutabaga and cook for 10 minutes add parsnip and turnip and cook for 10 minutes, add butternut squash, garlic, and bay leaves and cook until squash is softened to the consistency of mashed potatoes stirring frequently so vegetables do not stick to bottom of pot. Add Vegetable stock to until vegetables are covered by two inches and bring to a simmer for approximately 30 minutes stirring occasionally so vegetable do not stick to bottom of pot. Turn heat off, and allow to somewhat cool for about 30 minutes. Remove bay leaves and in a food processor carefully fill 1/3 with soup. Process with cream until smooth consistency is achieved using some vegetable stock as well. This will be done in batches until all soup is pureed. Season with salt to taste. Soup can be served immediately or chilled and reheated as needed for up to three days. Garnish with toasted bread, chives, crème Fraiche or your favorite soup garnish and enjoy this velvety representation of our fall and winter harvest.