

## Roasted Butternut Squash Soup with Fresh Parmesan Shavings

2 large butternut squash  
2 tablespoons olive oil  
3 garlic cloves  
½ of a sweet onion  
½ teaspoon red pepper flakes  
1 tablespoon fresh thyme  
2 teaspoons fresh rosemary  
sprinkle of sugar  
coarse salt and freshly ground pepper

4–5 cups hot chicken broth

Preheat oven to 400°.

Half the squashes and remove seeds. Coarsely chop the onion. Peel garlic. Place the squash, onions and in a large oven proof shallow pan. Drizzle with olive oil, Scatter fresh herbs over the vegetables. Sprinkle with red pepper flakes, salt and freshly ground pepper. Roast vegetables 45 – 60 minutes or until tender, stir the vegetables around during roasting and add more oil if necessary. Do allow the vegetables to slightly brown and caramelize. Cool until squash can be handled. Peel off skin of the squash, put the squash, onions and garlic into food processor, be sure to add all the caramelized bits from the pan as well. Pulse. Start to puree mixture add about ½ cup of broth. Continue to puree. Add about ½ of the rest of the broth in increments, depending on the volume your food processor can handle. Be sure to remove the feeder tube, to allow the steam to escape. Whisk the squash mixture into the remaining hot broth. Continue to heat through.

Ladle into bowls and garnish with fresh shaved or grated Parmesan cheese and a sprinkle of fresh thyme.

### Recipe Additions

- For a richer upscale soup, drizzle the hot vegetables with about ¼ cup of sweet Marsala. Again, remember to scrape up the caramelized bits and the Marsala and add to the food processor.
- For a more substantial soup, garnish with grilled or sautéed shrimp or scallops.
- Crisp Applewood smoked bacon sprinkled on the top is also delicious.
- Add a cream or puree (\*see recipes below). For a cool restaurant look pour the purees in an empty squirt bottle and decorate the top of the soup.
- Substitute fresh sage for all or part of the thyme and rosemary.
- Fresh snipped chives would be a nice garnish
- If using dried herbs reduce the amount in the recipe by half.
- Sauté a mix of wild mushrooms in olive oil. Put mushrooms in the bottom of each bowl and ladle the soup over the top. Garnish with Parmesan.
- Try other grated cheese, Manchego, Gorgonzola or Vella Dry Jack would be wonderful.

**\* Roasted Red Pepper Puree**

1 cup coarsely chopped drained roasted red peppers from jar

1 tablespoon extra-virgin olive oil

2 garlic cloves; chopped

1/4 teaspoon dried crushed red pepper

Puree all ingredients in processor until smooth. Season with salt and pepper. (Can be made 1 day ahead. Cover; chill. Bring to room temperature before using.)

**\* Cider Cream**

1/2 cup apple cider

2/3 cup sour cream

Boil cider in heavy small saucepan until reduced to 1/4 cup, about 5 minutes. Cool. Place sour cream in small bowl. Whisk in reduced cider. (Cider cream can be made 1 day ahead. Cover and refrigerate.)