



TRELLIOTT

RECIPES BY BARBARA HOM

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*Roasted Butternut Squash Soup*

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1 butternut squash (2lb.) (1" thick crosswise slices)	
salt & pepper, to taste	4 c. chicken or veg. broth
4 tbsp olive oil	1 c. heavy cream
1/2 tsp five-spice powder	1 medium onion, chopped
1/2 tsp ground cardamom	Garnish: sour cream with
1/4 tsp ground allspice	ground nutmeg

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1. Preheat oven 350°; place rack at middle level.
2. Toss squash slices with 2 tbsp oil and salt & pepper. Arrange squash in single layer on cookie sheet lined with foil. Roast 25-40 minutes, until tender. Cool. Discard seeds and skin.
3. Saute onion in skillet in 2 tbsp oil over medium heat, until golden.
4. Puree squash, onion, spices and 1 cup broth in food processor.
5. Transfer puree to large saucepan; add 3 cups broth; stir and heat over medium heat.
6. Reduce heat to low; stir in heavy cream; serve in bowls, garnish.

Enjoy with *TR Elliott* Pinot Noir.