



# *Roasted Butternut* **SQUASH SOUP**

*By Chef Dave Bland and Chef Greg Beal*

Serves 6 - 8

1 butternut squash	6 cups chicken stock or vegetable stock
1 onion, rough cut	2 tablespoons brown sugar
1 celery stalk, rough cut	1 teaspoon curry powder
1 carrot, rough cut	1 teaspoon cinnamon
6 cloves garlic, peeled	1/2 teaspoon nutmeg
2 tablespoons olive oil	Sea salt to taste
1/2 cup vanilla yogurt	Fresh black pepper to taste
1/2 cup heavy cream	

## Directions:

Preheat oven to 350 F. Cut butternut squash in half and remove seeds. Put the carrots, onions, celery and garlic in a bowl and toss in oil. Next place the squash and other vegetables in a roasting pan and cook for 45 minutes until squash is tender. Remove the vegetables and allow to cool. Spoon out the squash and set aside. In a food processor blend the vegetables; then add the squash. Slowly add the stock until the texture is smooth and creamy.

In a soup pot bring the squash mixture to a simmer. Add the spices, heavy cream and yogurt and simmer for 20 minutes. Season with salt and pepper and simmer on low heat until serving. Serve the soup with dollop of yogurt and chopped walnuts for garnish.

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