

# BUTTERNUT SQUASH SOUP WITH GARLIC AND WHITE WINE

Prepared by: Denise Eckert, November 2018

Source: Seven Fires

1 large butternut squash, about 3 ½ pounds  
4 tablespoons unsalted butter  
2 tablespoons extra virgin olive oil  
2 large onions, thinly sliced  
4 large garlic cloves, smashed and peeled  
¾ cup dry white wine  
2 tablespoons fresh thyme leaves  
Course salt and coarsely ground black pepper  
4 cups vegetable stock  
6 to 8 thin slices of crisp toasted Pan de Camp or Toasted Fresh Bread Crumbs  
Freshly grated parmesan for garnish

Peel and halve the butternut squash. Discard the seeds and fibrous center, and cut into 1 ½ inch cubes.

Heat the butter and olive oil in a caldero or Dutch oven over medium heat. Add the onions and garlic and saute, stirring occasionally, until soft and golden, about 10 minutes. Add the squash and stir to combine, then add the white wine, 1 generous tablespoon thyme, and salt and pepper to taste. Raise the heat and cook for about 5 minutes, until the wine has evaporated. Add the stock (it should just cover the vegetables) and bring to a boil. Reduce the heat to low and cook gently, uncovered, for 20-25 minutes, until the squash is very tender.

Puree the soup with an immersion blender or puree in a regular blender, and reheat if necessary. Adjust the seasoning and ladle into soup bowls. Top each serving with a slice of toast or a generous spoonful of toasted breadcrumbs. Sprinkle with the remaining thyme and fresh Parmesan, serve immediately.