

Cider Baked Butternut Squash Soup

Soups | October 2005



Jackie Bergman combines autumn's harvest—local squash, carrots, apples, cider, onions, and herbs—with a touch of cream in her beloved butternut squash recipe.

- 2 1-LB. BUTTERNUT SQUASH
- ³/₄ CUP APPLE CIDER
- 2 LARGE ONIONS, CHOPPED (2 CUPS)
- 2 TBSP. OLIVE OIL
- 4 MEDIUM CARROTS, PEELED AND CHOPPED (2 CUPS)
- 1 SMALL RUTABAGA, PEELED AND CHOPPED (3 CUPS)
- 2 COOKING APPLES, PEELED, CORED, AND CHOPPED (2 CUPS)
- 2 STALKS CELERY, COARSELY CHOPPED (1 CUP)
- 4 CUPS CHICKEN BROTH
- 2 CUPS WATER
- ¹/₂ CUP WHIPPING CREAM
- 2 TSP. SALT
- 4 TSP. SNIPPED FRESH SAGE
- 1 TSP. SNIPPED FRESH ROSEMARY
- ¹/₄ TSP. GRATED FRESH NUTMEG
- SHREDDED GRUYÈRE CHEESE (OPTIONAL)
- PURCHASED HERB CROUTONS (OPTIONAL)

Peel squash and halve lengthwise; remove seeds. Line a 15×10×1-inch baking pan with foil. Grease foil. Place squash in pan, cut side up. Pour apple cider atop squash; turn cut side down. Bake in a 350° oven for 1 hour. Cool until squash is easy to handle; scrape pulp from skin. Set aside.

Meanwhile, in a Dutch oven cook onions in hot oil until golden brown. Add carrots, rutabaga, apples, and celery. Add chicken broth. Bring to boiling; reduce heat. Cover and simmer for 1 hour. Add baked squash and cook for 1 hour more. Add water, cream, and salt. Cool slightly. Puree in batches in a food processor.

Stir in sage, rosemary, and nutmeg. Thin with additional whipping cream or water, if desired. Garnish with cheese and croutons, if desired. Makes 12 side-dish servings.