

BUTTERNUT SQUASH SOUP

yields 2 quarts

1-1/2 lbs. butternut squash
2 pears, peeled and chopped
1 yellow onion, diced
5 ribs of celery, diced
2 sticks unsalted butter
8 oz. heavy cream
5 cups chicken stock
1/3 cup honey
2 tbsp. sherry vinegar
1/4 tsp. allspice
3/4 cup coconut milk
1 tbsp. sage, freshly chopped
2 tbsp. thyme, freshly chopped
1/2 cup brown sugar
1 tbsp. nutmeg
1 tbsp. Tabasco sauce
2 tbsp. lemon juice

Preheat oven to 400 degrees. Cut squash in half and scrape out the seeds. Place in baking dish with the flesh side down. Place pan in oven; add enough warm water to fill pan halfway. Roast until squash is soft. Cool slightly; scrape pulp from skin. In large soup pot, add all ingredients (except the lemon juice) and bring to a simmer. Puree with a blender or stick mixer (making sure not to overfill), simmer on low for 20 minutes. Add lemon juice and strain through a mesh strainer.

For garnish:

Thin 1/2 cup sour cream with 4 tbsp. heavy cream. Add pinch of cinnamon and a pinch of salt. Enjoy!