

Roasted Butternut Squash & Apple Soup with Bacon

From Josh

The bacon and apple really add depth and brightness to this soup. From pepperplate.com

INGREDIENTS

1 Butternut Squash
2 Apples
4 to 6 Bacon slices
3 to 4 Onions
1 shallot
1 quart chicken stock
½ cup cream (or to taste)
6 oz beer of choice OR 4oz dry white wine
1 tsp rubbed sage
Salt & Pepper to taste

DIRECTIONS

1. Preheat oven to 400 degrees F
2. Split Butternut squash vertically with large knife. Empty seeds. (I like to peel it with a vegetable peeler first, but this is optional)
3. Peel and core both apples and cut them in half.
4. Place the squash cut side up on a sheet pan and place the apples in the hole where the seeds were removed.
5. Cover both cut sides with salt and bacon slices
6. Peel and half onions and shallot and place around the baking sheet
7. Bake at 400 until squash is tender and bacon fully cooked
8. Remove bacon, place contents of pan into a stock pot with the chicken stock and beer/wine (remove squash from skin if cooked with the peel on.)
9. Continue to stir as it begins to boil. The squash and apples should become silky and evenly distributed. Once this has occurred, use an emulsion blender to puree the soup. Add cream if desired.
10. Chop bacon and serve on top