

# J. Rickards Winery



## JIM'S ROASTED SQUASH SOUP

Prep time: 5 min | Cook time: 55 min | Total time: 1 hr | 6 servings

Recommended wine pairing: *J. Rickards Gewürztraminer*

### INGREDIENTS

- 1 large butternut squash, halved and seeded
- 1 acorn squash, halved and seeded
- 8 Tbsp butter, split
- ¼ cup light brown sugar
- 1 large onion, chopped
- 3 cloves garlic, minced
- 1 tsp curry powder
- 1 tsp ground cumin
- ¼ tsp ground ginger
- 4 cups vegetable or chicken broth
- 1 cup half-and-half
- salt and pepper to taste

### DIRECTIONS

- 1 Preheat oven to 400° F.
- 2 Place the cut squash in a baking pan and top each half with 1 Tbsp butter and some brown sugar. Roast for 45 minutes, spooning the sugar-butter over the squash a few times. When flesh is soft, let cool for a bit, then scoop out into a large pot.
- 3 In a medium sauté pan over medium heat, melt the remaining 4 Tbsp of butter. Sauté the onion, stirring frequently until tender, about 5 minutes. Stir in the garlic, curry powder, cumin, and ginger and cook for 2 minutes, until the garlic is soft.
- 4 Add onion mixture to the squash flesh and purée with the broth, either in batches in a blender or directly in the pot with an immersion blender.
- 5 Return to pot (if necessary), stir in the half-and-half, season with salt and pepper to taste, and heat over medium heat to serve.