

Creamy Butternut Soup
From the Kitchen of: Rachael Ray

Serves 4

Ingredients:

2 butternut squash, halved and seeded
Softened butter, for rubbing on squash, plus 2 tablespoons
Salt and pepper
Freshly grated nutmeg
1 bulb garlic, ends cut to expose cloves
1 large or 2 medium onions, chopped
2 Honeycrisp apples, peeled and chopped
10 leaves sage, thinly sliced
6 cups chicken stock
A pinch of esepette or cayenne, to taste
About $\frac{1}{3}$ cup heavy cream

Toppings: toasted pumpkin seeds (pepitas), fried sage leaves, chorizo crumbles or crispy strips of salami

Directions:

Pre-heat the oven to 425 degrees.

Arrange the squash halves on a baking sheet and rub with softened butter; season with salt, pepper and nutmeg. Dress the garlic with olive oil, salt and pepper and wrap in foil. Roast the squash and garlic for about 1 hour, let both cool to handle.

Melt 2 tablespoons butter in a soup pot over medium heat. Add the onions, apples, sage, salt and pepper; cook, partially covered until very tender, 15 minutes, stirring occasionally. Add the stock, squash and roasted garlic cloves squished from their skins. Puree with an immersion blender, then add the cream, blend again and season with esepette or cayenne, just a pinch to your taste. Simmer over low heat until ready to serve.