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Butternut Squash Soup with Seven Garnishes

This soup is like a blank canvas. Serve it with a variety of garnishes and you will please every palate at the table.

4 cups of low sodium chicken broth
One large baking potato, cut into 1 inch cubes
2 tablespoons of unsalted butter
1 tablespoon grapeseed oil
2 large sweet onions, diced
3 cups of roasted butternut squash puree*
½ cup whole milk
Kosher salt

Garnishes: ½ cup each of Basil Pesto, Sour Cream or Crème Fraiche, Toasted Pumpkin Seeds, Fresh Chopped Cilantro, and Toasted Walnuts and small individual shakers of cinnamon and smoked paprika.

Bring the chicken stock and potatoes to a boil in a medium saucepan.

Boil the potatoes until they are fork tender and, using a slotted spoon, remove them from the pot placing them in a heatproof bowl.

Turn the heat off under the broth.

In a separate larger saucepan, over medium high heat, heat the butter and oil.

Add the diced onion and cook, stirring occasionally, until they are soft and lightly browned around the edges.

Turn off the heat under the saucepan and add the potatoes, squash puree and chicken broth to the pan.

Puree the mixture with a hand held, immersion blender until very smooth.

Stir in the milk and gently heat over medium high for 2 minutes. (Do not allow the mixture to come to a boil.)

Season with salt to taste and serve immediately.

Pass the garnishes around the table.

Serves 6.

* To make butternut squash puree, heat the oven to 400 degrees. Line a rimmed baking sheet with non-stick foil and spray it with cooking spray. Cut a 3-4 pound butternut squash in half and remove the seeds and stringy interior. Lay the squash halves cut side down on the foil and spray the skin side of the squash with cooking spray. Bake for 45 minutes or until the squash can be

easily pierced with a fork. Remove from the oven and let the squash cool completely. Scoop out the pulp and puree in a food processor. You should get a cup of puree for every pound of squash.

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