

BUTTERNUT SQUASH SOUP

Thanks to Cory Churches and John Murray, *BOWA*

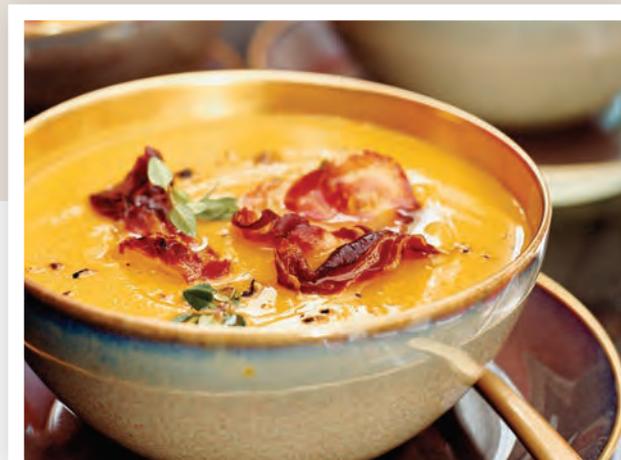


INGREDIENTS

- 3 ounces pancetta
- 1 medium butternut squash
- 1/2 cup onion chopped fine
- 2 cups leeks, white and pale green parts chopped fine
- 1 large garlic clove minced
- 1 bay leaf
- Salt and ground pepper
- 1 tablespoon curry powder
- 1 tablespoon lemon juice
- 1 medium Granny Smith apple
- 2 cups low-salt chicken broth
- 1/2 cup water plus more for thinning
- 2 tablespoons sour cream or crème fraiche

ACCOMPANIMENTS

- Sour cream or crème fraiche
- Chopped, unpeeled apple lightly covered in a dash of lemon juice
- Grated gruyere cheese



RECIPE NOTE

You can substitute the water with white wine or vodka.

Serve soup topped with crumbled pancetta and accompaniments.



PREPARATION

1. Preheat oven to 350 degrees.
2. In a skillet cook pancetta until crisp and drain, reserving 1 1/2 tablespoons fat. Crumble pancetta. Set aside for topping finished soup.
3. Slice squash in half, remove seeds, rub the inside with olive oil, set cut side down on a sheet pan and roast in oven for 45 minutes. Remove and let cool.
4. In a heavy saucepan cook onion, leek, garlic, and bay leaf with salt and pepper to taste in reserved fat over moderate heat, stirring until softened.
5. Peel and chop apple, then add apple, broth, 1/2 cup water and cooled roasted squash to saucepan.
6. Simmer mixture, covered, until apple is very tender, about 15 minutes.
7. Discard bay leaf, then add curry powder and lemon juice.
8. In a blender purée mixture in batches, transferring as puréed to a clean saucepan, and add water to thin to desired consistency.
9. Whisk in sour cream or crème fraiche and salt and pepper to taste and heat soup over moderately low heat until hot. Do not boil.