

Roasted Butternut Squash Soup ~ With Thanks to Erin Clarke and Chef John  
By Billie Farley

*Roast your squash the day before. ( I double or triple recipe, depending how much soup I am making and/or if I am serving some for dinner that evening.)*

***Roasted Butternut Squash by Erin Clarke (adapted)***

- 1 large butternut squash *about 3 pounds, peeled, seeded, and cut into 1-inch cubes*
- 1 1/2 tablespoons [extra-virgin olive oil](#)
- 1 1/2 tablespoons pure maple syrup
- 1 3/4 teaspoons [kosher salt](#) *do not use table salt, or the recipe will be too salty (or reduce the amount and add a bit at the end as needed)*
- 3/4 teaspoon [ground cinnamon](#)
- 1/2 teaspoon [ground black pepper](#)
- 1 tablespoon chopped fresh rosemary

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**Instructions**

- Position racks in the upper and lower thirds of your oven and preheat the oven to 400 degrees F. Generously coat two baking sheets with nonstick spray.
- Place the squash cubes in a large bowl. Drizzle with the olive oil and maple syrup, then sprinkle the salt, cinnamon, fresh rosemary, and pepper over the top. Toss to coat, then divide between the two baking sheets, discarding any excess liquid that collects at the bottom of the bowl. Spread the cubes in a single layer on the prepared baking sheets, taking care that they do not overlap.
- Place the pans in the upper and lower thirds of your oven and bake for 15-20 minutes. Remove the pans from the oven, turn the cubes with a spatula, then return to the oven, switching the pans' positions on the upper and lower racks. Continue baking until the squash is tender, about 10 to 15 additional minutes.

***Chef John's Roasted Butternut Squash Soup using yesterday's prepared squash***

- 1 tablespoon olive oil
- 1 chopped onion
- 1 cup sliced carrots
- 6 whole garlic cloves, peeled
- Kosher salt (be mindful you salted the squash when it was prepared earlier)
- About 2 ½-3 cups of prepared butternut squash
- 3-6 cups chicken broth, plus more, if needed
- 2 tablespoons maple syrup
- 2 tablespoons cider vinegar
- 1 pinch cayenne pepper
- ½ cup crème fraîche or sour cream
- 1 tablespoon chopped fresh chives

**Sage Brown Butter:**

- 3 tablespoons unsalted butter
- 6 large sage leaves

**Directions**

1. Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C).

2. Start the soup: Drizzle olive oil into large roasting pan. Add onion, carrots, garlic cloves, and a big pinch of salt; toss until vegetables are coated in oil.
3. Roast in the preheated oven until vegetables are tender and easily pierced with the tip of a knife, about 30 minutes. Remove pans to add prepared squash, stir together, and return to oven for 10 more minutes. Remove from the oven and allow vegetables to cool a bit.
4. While the vegetables are cooling, make the brown butter: Melt butter in a saucepan over medium heat. When butter foams and starts to turn golden brown, reduce the heat to low. When butter turns from golden to a light, nutty brown, remove from the heat and immediately stir in sage leaves.
5. Finish the soup: Place squash and vegetable mixture in a large stockpot. Stir in brown butter mixture and maple syrup. Add enough chicken stock to make the mixture as thick or thin as you desire. Place the pot over high heat and bring to a simmer. Reduce the heat to low and slowly simmer to blend flavors, 45 to 60 minutes. Add more chicken stock, if needed, while the soup simmers. Remove from the heat.
6. Blend with an immersion blender until very smooth, 3 to 4 minutes. Pass mixture through a strainer to remove any remaining fibrous bits if you prefer a very smooth soup.
7. If soup seems too thick, add a few tablespoons of water or chicken broth. Stir in cider vinegar, a pinch of salt if needed, and cayenne pepper.
8. Garnish each serving with a dollop of crème fraîche or sour cream and chopped chives.