

## **BUTTERNUT SQUASH SOUP**

2 ea. Butternut Squash

2 ea. Large onions

3 Tbs. Minced fresh Ginger

¼ cp Butter

½ cp All Purpose Flour

2 cps Moody Press Chardonnay

4 cps Chicken Broth

Salt & White Pepper

### **Garnish:**

¼ cp Crème Fraiche

¼ bu Fresh Parsley – fine chopped

Cut the squash lengthwise and remove the seeds from the middle. Lay the squash meat side down on a foiled sheet pan and bake at 350 for about 45 minutes or until tender with a fork. Remove the squash and allow to cool. Once the squash has cooled enough for you to handle it then remove the skin from the meat and discard the skin. This can be done ahead of time and stored in the refrigerator.

Rough chop the onion and combine with the ginger in a soup pot. Add all the butter, cover and put on a medium heat to “sweat” the veggies for about 10 – 12 minutes. Stir occasionally so not to burn. You are looking for translucent onions with no color. Add the flour to the pot and mix continuously with a wood spoon over the medium heat for 2 minutes. Be careful not to burn the bottom of the pan. If you do get some scorching on the pan it is best to transfer the mixture to a clean soup pot.

Slowly add the Moody Press Chardonnay to the mixture while stirring over the medium heat. Then add the chicken broth and bring to a boil. Turn down the heat to a simmer and add the squash and a pinch of salt and white pepper. Allow the soup to simmer for 45 minutes stirring occasionally to make sure it does not stick to the bottom and burn. Remove the soup from the heat and puree in a food processor or blender. Adjust the salt & pepper to taste. Put back into the soup pot and bring to a slow simmer for five minutes to marry all the flavors. Serve hot with a dollop of crème fraiche and a sprinkle of chopped parsley.