

## Roasted Winter Squash Soup

This velvety soup, makes an outstanding first course & is easy to make. All the veggies are roasted together, bringing out their natural sweetness. I mean, you can't go wrong with roasted garlic. Try & find local garlic, instead of using the imported Asian garlic. You will be surprised at the difference! Perhaps followed by a roast chicken.\*\* The soup can be made the day before, covered & chilled. Reheat before serving.

Makes 4 – 6 Servings

1 head of garlic, unpeeled  
2 lbs. butternut squash or other orange-flesh winter squash, unpeeled, seeds removed & cut into 8 pieces  
1 large onion, unpeeled, cut vertically in 1/2  
2 Tbsp. EVO  
8 fresh thyme sprigs or 2 tsp. dried, crumbled  
1/2 cup heavy cream/whipping cream  
1 3/4 to 2 cups chicken stock\*\* or low salt chicken broth  
Salt & freshly ground pepper  
Minced fresh parsley

Preheat oven to 350F.

Cut 1/3" off top of the head of garlic, exposing cloves. Arrange the garlic,, squash & onion, cut side up in a large baking dish. Drizzle veggies with EVO. Scatter thyme over top. Cover tightly with foil & bake until squash is tender when pierced with a knife, approximately 1 1/2 hours. Uncover vegetables & let cool 15 minutes.

Scrape squash from skin into a food processor work bowl. Peel outer layers & trim root end from onions; add to processor. Separate 9 garlic cloves from the head of garlic; peel & add to processor (you can usually just squeeze out the garlic from the skin). Add any juices from the bottom of the roasting dish. Add the cream and puree until almost smooth, scraping down sides of bowl occasionally. Taste, adding more garlic if you would like a more pronounced garlic flavour.

Transfer puree to a heavy, large pot. Whisk in 1 3/4 cups of stock. Stir over medium heat until heated through, adding more broth if you would like a thinner consistency. Season to taste with salt & black pepper.

Ladle soup into warmed soup bowls and garnish with minced parsley.

**\*\*If you would like to make your own stock, please go to [Making Stock](#).**

**\*\*If you would like to make the chicken, please go to [Phyllis' Roast Chicken](#).**

