

Roasted Butternut Squash Soup with Candied Bacon



Ingredients

2# squash, peeled seeded and diced (about 1 quart)
1 tart apple, peeled, seeded and diced
1 tbsp. vegetable oil
¼ tsp. salt
1 tbsp. fat (chicken fat, butter, or vegetable oil)
½ white or yellow onion, diced small
2 cloves of garlic, minced
1 qt. chicken or vegetable stock
2 tsp. salt
ground black pepper
8 oz. ½ & ½
¼ tsp. ground cinnamon
1/8 tsp. ground nutmeg
1 tbsp. light brown sugar
4 fresh sage leaves for garnish
6 slices thick cut bacon, smoked if desired
2 tbsp. granulated sugar
crème fraiche or Greek yogurt for garnish, optional

Procedure

1. Preheat oven to 350°F. Toss squash, apple, oil and ¼ tsp. salt together in a bowl. Lay out on pan and roast in oven until slightly brown and tender.
2. Melt fat in a large (6-8 qt.) pot and sauté onions and garlic until soft. Add the roasted squash and apple.
3. Add stock and bring to a simmer. Simmer over low heat until fruit is extremely tender.

4. Using an immersion blender, purée soup until smooth, or desired consistency. (Alternately, let soup cool significantly and purée in small batches in a blender).
 5. Season with salt, pepper, cinnamon, nutmeg, light brown sugar and ½ & ½.
 6. Bring soup back to a simmer gently over low heat, stirring often. Adjust seasoning.
 7. Prepare the bacon: Slice bacon into small short strips. Place in a large sauté pan. Cook over low heat stirring frequently until crispy. Drain off fat. Sprinkle with granulated sugar and stir. Put back on burner, but don't turn it on. Use the residual heat to melt and caramelize the sugar on the bacon. Remove bacon from pan immediately when the sugar is melted.
 8. Thinly slice the sage leaves since sage is very strong.
 9. Serve soup with crème fraîche or Greek yogurt if desired, candied bacon and chiffonade sage leaves.
- Yields about 3 quarts of soup

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