

Chef from the Hood Recipes



Chef:
Scott Marcotte

Restaurant:
GTO's

Recipe:
Roasted Butternut Squash Soup!

Ingredients

1 large butternut squash, cut into fourths
4 tablespoons vegetable oil
Ground spices:
1 teaspoon EACH of cinnamon; clove;
cumin; fennel seed; ginger & dry mustard
Fresh vegetables, diced: 2 medium
peeled carrots;
4 stalks celery,
1 medium peeled yellow onion
4 cloves of garlic, minced
1/2 gallon (8 cups) vegetable stock or
water
1 quart heavy cream (Clover)
salt & fresh ground pepper
garnish: Clover sour cream & chopped
parsley

Is there anything better than soup on a January evening?
This beautiful soup satisfies on so many levels! Chef
Shane Marcotte suggests serving his soup with a local
Chardonnay or Pinot Noir, some good warm bread and a
simple salad. Makes at least 6 generous servings.

Preheat oven to 350°. Remove seeds from squash
pieces, drizzle with 2 tablespoons (1/2) of the oil. Mix
ground spices together in a small bowl. Sprinkle spices
on cut squash. Bake about 25 minutes or until tender.
Set aside. Preheat oven to 350°. Remove seeds from
squash pieces, drizzle with 2 tablespoons (1/2) of the oil.
Mix ground spices together in a small bowl. Sprinkle
spices on cut squash. Bake about 25 minutes or until
tender. Set aside.

In a medium size saucepot, heat 2 tablespoons of oil.
Add diced carrots, celery and onion. Sauté until soft. Add
garlic. Sauté a few more minutes, stirring occasionally.
Pour in the stock or water and bring to a boil. Lower heat
and simmer the stock until it's reduced by half.

Peel the squash, and cut it into large chunks. Add cut
squash to the pot and simmer about 10 minutes.
Remove from stove and puree all in a blender. Do this
step in batches, filling the blender only about half full at a
time.

Return soup to a pot. Add heavy cream and bring soup
back up to a simmer. Simmer and reduce over low flame,
stirring often. Season soup with salt & pepper. Continue
to stir and simmer. Serve soup when it's thickened to
your preference. Ladle soup into large bowls, and add a
swirl of sour cream and a sprinkling of chopped parsley.
Enjoy!