

Roasted Butternut Squash Soup with Pancetta, Garlic and Sage

Carolyn T's
Internet
Cookbook

Author: Carissa Giacalone, Foot Network Star finalist, from a cooking class 10/2008

Servings: 6



Notes: You can use frozen squash if you can find it. The soup can be made ahead and freezes well. Be sure to use white pepper (but don't overdo it as white pepper is hotter than black). You do not have to make the sage leaves. The fried sage doesn't add any particular flavor, just texture. The soup will serve 6 for a hearty portion; if serving as a first course it will easily serve 8 or 9 people.

SQUASH:

2 pounds butternut squash, peeled,
seeded, roughly chopped
2 tablespoons fresh sage, finely chopped
2 tablespoons olive oil
Kosher salt and white pepper, to taste

PANCETTA:

1/2 pound pancetta, diced
1 tablespoon olive oil

SOUP:

1 medium white onion, finely chopped
1 1/2 tablespoons garlic, minced
3 cups chicken stock
2 cups half and half
1 teaspoon fresh thyme, chopped
6 tablespoons unsalted butter, cold, cut in
small pieces

SAGE LEAVES:

15 whole sage leaves
1 cup vegetable oil

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 435 Calories;
32g Fat (64.0% calories from fat); 16g Protein; 24g
Carbohydrate; 5g Dietary Fiber; 87mg Cholesterol;
2134mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2
Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 5 1/2
Fat.*

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