

Butternut Squash Apple Cider Soup

Get ready for the holidays with this deliciously different recipe fit for your holiday table.



Ingredients:

3 Tbsp extra-virgin olive oil
1 onion, thinly sliced
4 cloves garlic, smashed
1 shallot, finely chopped
1 Tbsp fresh ginger, grated
¼ tsp ground cloves
¼ tsp allspice
6 oz leeks, finely chopped
6 oz carrots
Classic de espices cachet
(cachet: bay leaf, 5-7 whole peppercorns and fresh sprig of parsley)
2 tsp kosher salt
White pepper to taste
1 medium butternut squash (about 2½ pounds), peeled, halved, seeded, and diced
4 cups low-sodium chicken broth or water
2 cups apple cider
¼ cup white wine

Heat the olive oil in a soup pot over medium heat. Add the onion, garlic, shallot, 1 teaspoon of the salt and season with pepper, to taste. Cook, covered, stirring occasionally, until soft and fragrant, about 15 minutes. Raise heat to medium-high; add carrots and leeks, and cook, stirring with a wooden spoon, until the product begins to brown slightly, about 7 minutes. Add the squash and the remaining teaspoon of salt, and continue to cook, stirring occasionally, until the squash is tender, about 12 minutes. Deglaze your pot with white wine and apple cider, being sure to scrap the bottom of your pan as you do so. Add the broth, seasoning and cachet and bring to a simmer, and cook, uncovered, until the vegetables are tender, about 20 minutes. Set aside to cool slightly and remove cachet. Working in batches, puree the soup in a blender, or with an immersion blender. Return the soup to the pot and reheat over medium heat. Serve the soup in warm bowls with a touch of extra virgin olive oil drizzled on top, if desired.