

Roasted Butternut Squash Chowder

Yield: 24

Ingredients

- 60 ml 1/4 cup oil
- 8 lbs butternut squash
- Salt and pepper

Soup

- 60 ml ¼ cup margarine
- 60 ml 1/4 cup oil
- 1000ml 4 cups onion diced
- 1500 ml 6 cups new potato, cubed
- 8 stalks celery diced
- 750 ml 3 cups carrots, diced
- 5 ml thyme
- 10 ml 2 tsp sea salt
- 10 ml 2 tsp pepper
- 4 ltr. 16 cups veg broth (12 cups water 1/3 cup veg paste)

Chopped parsley for garnish

1. Pre-heat oven 425F, line baking sheet and spread cut up squash, drizzle with oil and sprinkle s&ep. Roast until lightly browned and soft. **Let** cool to room temperature while you prepare the rest of the soup.
2. Heat oil and margarine in a large, heavy-bottomed pot over medium heat, once the margarine browns and bubbles...add leeks and onions, saute till translucent.
3. Add potato, celery, carrots and thyme, cook over medium heat for 2 minutes stirring constantly.
4. Add broth and bring to a boil until potato is tender (about 15 minutes)
5. Add the cooked butternut squash, cover and simmer 10 more minutes
6. Transfer on third of the soup to a blender and puree until smooth, then stir the puree back into the soup. There should be chunks. Taste the soup and season with s&ep if needed.
7. Garnish with parsley