

Maple Roasted Butternut Squash Soup

Provided by: Tracy Goodrand

Ingredients

- 1 large butternut squash
- 2 leeks
- 4 ribs celery
- 1 red onion, peeled
- 1 large Yukon Gold potato, peeled
- 2 large carrots, peeled
- 2 cloves garlic
- 1/4 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon cloves
- 1 bay leaves
- 4 sprig thyme
- 4 sprig rosemary
- 2 tablespoons vegetable oil
- 1/4 cup maple syrup

Directions

1. Preheat oven to 400 degrees Fahrenheit. Cut the squash in half and scoop out the seeds. Cut the squash into 1" chunks. Transfer to a large mixing bowl.
2. Quarter the leeks lengthwise and then cross cut in 1" sections. Place in a large bowl of cold water. Cut celery in 1" chunks and add to water. Swirl vigorously to loosen dirt. Wait 30 seconds for the dirt to settle. Lift out leeks and celery with your hands and transfer to bowl with the squash.
3. Cut the onion, potato and carrots in 1" chunks and transfer to the mixing bowl along with the remaining soup ingredients. Toss well.
4. Spray a large baking sheet with non-stick cooking spray and spread the ingredients over it. Place in oven and roast until well browned and fragrant, about 25 minutes.
5. Transfer the ingredients to a large stockpot, being sure to scrape up any crusty bits from the tray. Add cold water until vegetables are covered by 2".
6. Bring to a boil over high heat. Reduce heat to medium low and simmer until all vegetables are tender, roughly 30 minutes.
7. Remove soup from heat. Purée in a blender or with immersion blender. Strain through a fine mesh strainer, pressing well to extract all solids. Return to the stove over medium low heat. Adjust seasoning with salt and pepper and thin with water if needed.