

Squash soup warms the soul

To add to your Thanksgiving feast this weekend, Old Mill Inn & Spa's chef recommends a Roasted Squash and Pear Soup.

INGREDIENTS

1 medium butternut squash, split in half and seeded and peeled
1 medium white onion, coarsely chopped
1 sweet red pepper, split in half and seeded
1 large leek, white part only, cleaned and chopped
1 chipotle pepper, drained
3 tablespoons olive oil

1 tsp ground cumin
1/2 inch slice ginger, peeled and minced
2 cloves garlic, minced
1/2 lb white potato, peeled and diced 1/4 inch square
4 cups chicken stock
1 cup 10 per cent coffee cream
Salt and pepper to taste

METHOD

1. Toss the squash, white onion, red pepper, and leek with the olive oil. Spread on a baking sheet and place in a preheated oven at 400 F.
2. Roast until the vegetables brown on their edges

and remove from the oven.
3. Combine the vegetables, garlic, chipotle pepper and 2 cups of the chicken stock in a blender or food processor and process until a smooth puree is reached.
4. Place blended mixture in a saucepan with the remaining chicken stock, coffee cream, ground cumin, coriander and potato. Cook until the potatoes are tender. Add salt and pepper.
5. The soup can be garnished with green onion slivers or toasted ground cumin.