

SONG HILL WINERY

Fall Squash Soup

Ingredients:

2-3 fall squashes (Butternut, Acorn, Carnival, Honey Nut, Potato, etc.)
Olive oil
1 tablespoon butter
1 large onion, diced
4 cloves garlic, finely diced
3 celery stalks, diced
3 large carrots, peeled and diced
1 tablespoon fresh thyme
4-6 cups of vegetable stock
1 cup heavy cream
1 cup Song Hill Diamond (or substitute a semi dry white wine)
¼ teaspoon nutmeg
Salt
White Pepper

Halve squashes, remove seeds, brush with olive oil and salt and roast for 45 min at 375° F. Let squashes cool, then scoop out pulp into bowl discarding skins.

Place diced onion in a stock pot with butter and cook on low heat until translucent. Add celery, carrot, and garlic, and cook on low heat for 5-10 minutes being sure not to brown garlic. Add roasted squash and vegetable stock, then bring to a boil. Reduce to a simmer. Puree soup with an immersion blender. Add heavy cream and wine and continue to simmer on low heat for 10 minutes. Add nutmeg, and salt and white pepper to taste. Remove from heat and add fresh thyme.

Serve with Song Hill Winery 2019 Diamond – Semi Dry

