

Roasted Pumpkin-Acorn Squash Soup with Savory Crisps

Squash and fall are an unbeatable duo to create comfort foods like this delicious soup

SERVES: 6 (12 oz. servings)
 PREP TIME: 15 minutes
 COOK TIME: 1 hour 15 minutes + 15 minutes cooling
 TOTAL TIME: 1 hour 45 minutes

INGREDIENTS

1 small pie or sugar pumpkin, 4 lbs.
 1 medium acorn squash, 1½-2 lbs.
 2 Tbsp. + 2 Tbsp. GC Napa Valley Natural Savory Proprietary Blend
 Extra Virgin Olive Oil
 ½ cup sweet onion, diced
 2 garlic cloves, minced
 3 cups chicken or vegetable stock, organic low sodium
 1 tsp. GC Napa Valley Olive Spice Blend
 ½ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
 1 Tbsp. GC Napa Valley Natural Sage Finishing Sea Salt



4 Tbsp. GC Napa Valley Natural Orange Infused Honey
 1 cup heavy whipping cream
 2 Tbsp. GC Napa Valley Natural Jalapeño Olive Oil
 Grapeseed oil, as needed for frying
 Garnish: 12 parsley leaves

TO PREPARE

- Roast pumpkin and acorn squash: Preheat oven to 375 degrees. Using a sharp knife, halve both squashes lengthwise. Scrape out seeds and reserve to roast at another time.
- Using a peeler (swivel-blade is great), pare off 20 thin 3" long strips of pumpkin flesh. Reserve to make pumpkin crisps for garnish.
- Generously brush the halved squashes flesh with 2 Tbsp. Savory Olive Oil, more if needed. Place flesh side up on a parchment lined baking sheet. Bake 45 minutes or until flesh is tender. Remove from oven, cool 15 minutes, then scoop out the cooked flesh. Note: 4 lb. raw pumpkin = 4 cups cooked; 1½ lb. raw acorn squash = 2 cups cooked.
- Heat 1 Tbsp. Savory Olive Oil over medium heat. Add onion and cook until tender, about 12 minutes. Add garlic and cook an additional 2 minutes. Put into a blender along with half the chicken stock and half the cooked squashes. Puree. Pour into a large pot. Puree remaining stock and squashes and add to pot.
- Slowly warm soup over medium heat. Stir in Olive Spice, Lemon Tellicherry Pepper and Sage Finishing Sea Salt. Cover pot with lid. Simmer gently for 15 minutes. Note: If a thinner soup is preferred, add more stock.
- Add Orange Honey and cream to the soup. Stir well. Simmer an additional 10 minutes. Taste for seasoning.
- Combine 2 Tbsp. each of Savory Olive Oil and Jalapeño Olive Oil in a small bowl; reserve for garnish.
- Prepare Pumpkin Crisps: Pat pumpkin strips dry. Pour 1" grapeseed oil in a small pan. Heat to 335 degrees or until oil shimmers. Working in batches, fry strips in a single layer just until starting to brown slightly, about 1 minute. Drain on paper towel.

TO SERVE

Ladle soup into bowls. Drizzle over top 2 tsp. Savory-Jalapeno Olive Oil per bowl. Garnish with pumpkin crisps and one parsley leaf.

WINE PAIRING

2016 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley

SHOPPING LIST

1 small pie or sugar pumpkin, 4 lbs.
 1 medium acorn squash, 1½-2 lbs.
 1 medium sweet onion
 1 garlic bulb
 1 box 32 fl. oz. chicken or vegetable stock, organic low sodium
 1 half pint heavy whipping cream
 1 small bunch parsley

FROM YOUR PANTRY

Grapeseed oil
 Parchment paper, 1 sheet

FROM PREVIOUS SHIPMENTS

GC Napa Valley Olive Spice Blend

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