



## Roasted Butternut Squash Soup

WITH FRIED SAGE & BACON

Pairs with Saratoga Still Spring Water

This roasted butternut squash soup is a signature fall and winter recipe. Its creamy and mild with bursts of umami flavor and texture from the bacon. It pairs best with Saratoga Still Water served at room temperature. The mild minerality of Saratoga will complement the mild, sweet flavors of the soup, and won't overpower the flavors from the sage.

- SERVES 8-12 PEOPLE
- COOKS IN 2 HOURS

### Ingredients

#### BUTTERNUT SQUASH

3 butternut squash, peeled, seeds removed, and cubed  
6 tablespoons pure maple syrup  
3 tablespoons olive oil  
Kosher salt, to taste

#### SOUP

4 shallots, chopped  
12 large garlic cloves, chopped  
6 fresh sage leaves  
6 tablespoons olive oil  
9 cups vegetable broth  
½ teaspoon ground nutmeg  
¾ teaspoon ground ginger  
6 tablespoons unsalted butter  
¼ cup heavy cream, plus more for serving  
salt and pepper to taste

#### FOR SERVING

1 package bacon, cooked and crumbled  
1 bunch fresh sage leaves

### step BY STEP

#### Step 1/5

Preheat the oven to 400 degrees. In a large bowl, toss cubed butternut squash, olive oil, maple syrup, and a sprinkle of kosher salt until squash is evenly coated. Arrange in a single layer on a large roasting pan, and roast for 30-40 minutes, flipping half way through, until the squash is fork tender. Remove and set aside.

#### Step 2/5

In a large soup pot, heat olive oil over medium heat. Add in shallots and cook until soft, and then add the sage and garlic and cook until fragrant, about 1-2 minutes. Add vegetable broth and roasted squash. Bring to a boil.

#### Step 3/5

Using an immersion blender purée the soup. Season with nutmeg, ginger, salt, and pepper. Taste to adjust seasoning. Add in butter and stir until combined. Let simmer for 10-15 minutes on low heat, stirring occasionally.

#### Step 4/5

While the soup is simmering, fry the sage leaves on low for about 5 seconds per side.

#### Step 5/5

Add heavy cream and stir until combined. Taste and season with salt and pepper as needed.

#### To Serve

Serve hot and topped with a dash of heavy cream, fried sage leaves, and crumbled bacon.