

Gingered Butternut Soup

I modified the recipe a bit - this soup was outstanding!

Ingredients

- 2** tablespoons olive oil - I eyeballed it
- 1** large onion, large dice
- 2** large stalks celery, large dice - I used 3 stalks
- 2** large carrots, large dice - I used 4 total carrots
- 2** large boiling potatoes, peeled, large dice - I used 2 white potatoes and 1 sweet potato
- 1** medium butternut squash, peeled and seeded, large dice - I used one Kabocha squash
- 2** medium apples, peeled and cored, large dice - I used 3
- 1** two-inch piece ginger, peeled and grated with a rasp over a bowl to catch any juice - I didn't measure the ginger, but I was fairly liberal with it
- 2** garlic cloves, roughly chopped - as always, I think I used 6+ cloves
- A few slices red chili - I used crushed red pepper
- 6** cups veggie stock, chicken stock or water* - I used 4 cups veggie stock and 2 cups water
- Salt and pepper to taste
- *If using water or unsalted stock, add one teaspoon of salt
- I added chopped fresh rosemary



Method

1. Heat the olive oil in a large, heavy-bottomed pot over medium heat. Add the onion, celery and carrots along with a good pinch of salt and cook, stirring occasionally, until beginning to soften. Add the potatoes, squash, apples, ginger, garlic and chili and cook, stirring occasionally, for five minutes more.

(I let it saute for a bit at this point - the smell was amazing)

2. Add the stock or water along with a few good grinds of black pepper. Bring to a boil over high heat, then cover and reduce the heat to maintain a simmer. Cook, stirring occasionally, until all the vegetables are very tender, 20 minutes or more depending on the size of your dice.

(Mine took longer than 20 minutes)

3. Remove from the heat and carefully purée with an immersion blender, or in batches in a regular blender, until very smooth. If you want a completely smooth soup, pass it through a fine-mesh strainer. Serve hot.

(I did this a bit differently. The soup smelled REALLY good, and I wanted to actually see/taste the vegetables. I put the whole pot of soup into my kitchen aid and used the whip attachment on low speed for a few minutes to puree the veggies that were decently soft, while still leaving some chunks. To serve, I topped with a small amount of goat cheese and served with sliced rosemary bread on the side. Bliss.)

Notes

Kabocha squash is roundish and dark green outside with dense, smooth, dark orange flesh inside that hints of caramel.

Source: [Serious Eats Blog by Carolyn Cope \(4 servings\)](#)