



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Roasted Butternut Squash Soup

Serves 6-8

#### Ingredients:

2 medium Butternut Squash (about 4 lb), halved lengthwise and seeds removed  
2 tbsp butter, unsalted  
1 medium Granny Smith Apple  
½ medium Yellow Onion  
8 Sage leaves  
5 cups Vegetable stock, Low Sodium  
1½ tsp Salt, kosher  
¼ tsp Black Pepper, ground  
⅓ cup Heavy Cream

#### Directions:

- Pre heat the oven to 425F. Line a baking sheet with aluminum foil and place the squash pieces cut side up. Melt 1 tbsp butter and brush the squash all over and in the inside. Season with salt and pepper. Roast the squash for about 50-60 minutes or until knife tender.
- Peel, core and medium dice the apple. Then dice the onion.
- Melt the other tablespoon of butter over medium heat in a large pot.
- Add the apples, onions, sage, salt, pepper, then cook for about 7 minutes or until soft.
- Scoop out the squash, from its flesh, and add to the apples.
- Add the stock and water, then bring it to a boil.
- Reduce the heat to a simmer. Cook for another 15 minutes to meld flavors.
- Remove from heat then add cream.
- Blend the soup in a blender, in small batches, on high until smooth.
- Season with salt and pepper.
- Garnish the soup with roasted pumpkin seeds, creme fraiche or pomegranate