

Farmhouse Butternut Squash Soup

Gourmet | February 2009

by Ian Knauer



(photo by: Romulo Yanes)

Green apple and a dash of cider vinegar provide just the right amount of tart balance in this slightly sweet, down-home soup topped with homemade bacon bits.

Yield: Makes 6 (first course) servings

Active Time: 30 min

Total Time: 45 min

ingredients

4 bacon slices

4 large garlic cloves, chopped

1 teaspoon caraway seeds

2 pounds butternut squash, peeled, seeded, and chopped

1/2 pounds carrots, chopped

1 Granny Smith apple, peeled, cored, and chopped

3 thyme sprigs

2 Turkish bay leaves or 1 California

3 1/2 cups reduced-sodium chicken broth

2 cups water

1 to 1 1/2 teaspoons cider vinegar

preparation

Cook bacon in a 4-to 6-quart heavy pot over medium heat until crisp. Transfer bacon to paper towels to drain.

Add garlic and caraway seeds to fat in pot and cook, stirring occasionally, until garlic is pale golden, about 1 minute. Add squash, carrots, apple, thyme, bay leaves, broth, water, 3/4 teaspoon salt, and 1/2 teaspoon pepper and boil, uncovered, until vegetables are tender, 15 to 20 minutes. Discard thyme and bay leaves.

Purée about 4 cups soup in a blender, in batches if necessary, until smooth (use caution when blending hot liquids). Return to pot and season with salt, pepper, and vinegar. Serve topped with crumbled bacon.