



The Best Butternut Squash Soup

A complimentary recipe from Chef Charlie Palmer's *Great American Food* cookbook. Pairs excellent with our **2023 A. Rafanelli Zinfandel**.

INGREDIENTS

3 large Butternut Squash
1 cup chopped shallots
Approximately $\frac{3}{4}$ cup honey
2 tablespoons minced fresh savory
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground cardamom
4 $\frac{1}{2}$ cups chicken broth, heated
Coarse salt and freshly ground pepper
Approximately $\frac{1}{3}$ cup plain yogurt
2 tablespoons minced fresh chives or flat leaf parsley

INSTRUCTIONS

- 1 Peel, halve, and seed the squash. Cut it into $\frac{3}{4}$ -inch dice. Combine the squash with the shallots in a steamer basket over boiling water. Steam for 12 minutes or until the squash is tender.
- 2 Working in 2 batches, place half the squash and half the shallots in the bowl of a food processor, add about a quarter of the honey, half of the savory, nutmeg, cinnamon, ginger, and cardamom, and begin processing; with the motor running, pour in half of the broth and process until very smooth. Repeat with a second batch.
- 3 Pour the soup into a medium saucepan and season to taste with salt and pepper and, if necessary, all or part of the remaining honey. (The amount of honey required will vary depending on the sweetness of the squash.)
- 4 Place the saucepan over medium heat and bring to a simmer. Simmer for 5 minutes. Serve hot, garnished with a dollop of yogurt and mince chives.