

Roasted Butternut Squash Soup

Yield: 100 servings

Ingredients

- 1 cup olive oil
- 25 pounds butternut squash, peeled, halved and deseeded
- 2 pounds leeks, white part only, chopped
- 1 cup ginger root, peeled and minced
- 4 ounces salted butter
- 12 Granny Smith apples, peeled and chopped
- 1 cup brown sugar
- 2 tablespoons vanilla
- 5 gallons vegetable stock
- 3 46-ounce cans apple juice
- 4 ounces fresh sage, chopped



Amount Per Serving			
Calories	128	Calories from Fat	30
% Daily Value			
Total Fat	4 g		5%
Saturated Fat	1 g		5%
Trans Fat	0 g		
Cholesterol	2 mg		1%
Sodium	474 mg		20%
Total Carbohydrate	25 g		8%
Dietary Fiber	1 g		2%
Sugars	12 g		
Protein	1 g		
Vitamin A	178%	Vitamin C	43%
Calcium	7%	Iron	7%

Procedure

Brush sheet pans with olive oil. Place halved squashes on sheet pans. Roast in a 400 oven for 30 to 45 minutes or until squash is soft. In a soup pot, melt butter and sauté leeks until they are soft. Add ginger, apples, sugar and vanilla. Stir until all ingredients are blended. Add vegetable stock, apple juice, butternut squash and salt. Bring to a boil. Puree soup and return to a simmer. Right before serving, add chopped sage.

Nutrition Information

Serving Size: 1/100 of recipe

% Percent Daily Values are based on a 2,000 calorie diet

Source

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