

Roasted Acorn Squash Soup

Makes 6-8 Servings



1 1/2 cups Roasted Acorn Squash. Recipe follows.
4 cups chicken stock or canned low-salt chicken broth
1/2 cup half-and-half
2 tablespoons extra-virgin olive oil
1/2 cup (1/4-inch) diced onion
1/4 cup (1/4-inch) diced celery
1/4 cup (1/4-inch) diced carrot
1 cinnamon stick
Three stalks fresh sage
Freshly ground black pepper
1/2 teaspoon ground toasted coriander
1/4 cup fennel
1 tablespoon coriander seeds
1 tablespoon cracked black pepper
1 1/2 teaspoons red pepper flakes
1/4 cup (1-ounce) Ancho chili powder
2 teaspoons kosher salt
2 teaspoons ground cinnamon

Directions:

Prepare Acorn Squash. Allow to cool. Tie Sage with twine. Remove pulp from cooked Squash, and chop roughly.

Sauté Onion, Celery and Carrots until soft in large stock pot. Add Chicken stock, Squash, Cinnamon stick, Sage, Salt and Black Pepper. Bring to a boil and then reduce heat. Allow to simmer for 40 minutes. Remove from heat. Remove Tied Sage Bundle, and Cinnamon Stick. Allow to cool. Working in batches, Transfer mixture to Food Processor and blend until smooth. Return to stock pot.

Add Coriander, Fennel, Red Pepper, Ancho Chili and Ground Cinnamon. Bring to boil. Reduce heat, cover and simmer for 15 minutes. Add Half and Half. Simmer for an additional 5 minutes. Taste for seasoning and serve immediately. With a dollop of Pomegranate Mollasses

Roasted Squash

3-4 Acorn Squash
1 cup Firmly packed Dark Brown Sugar
1/3 cup Tony Chachere's Cajun Seasoning

Mix Brown Sugar and Cajun Seasoning. Cut Acorn Squash in half. Brush pulp with melted butter. Liberally Rub Brown Sugar Mixture into pulp. Bake in 350 degree oven pulp side down for 45 minutes until tender. Serve with Pomegranate Molasses.