Butternut Squash Soup

Make-ahead · Serves a crowd · Serves 8

Ken's note: TBD

Ingredients

- 1 large or 2 small butternut squash, about 4 lbs total
- 20 cloves garlic, peeled
- 4 Tbsp olive oil, divided
- ¼ cup water
- 3 leeks, finely chopped
- 5 cups chicken or vegetable stock
- White pepper
- Salt

Method

1. Heat the oven to 350°F. Halve the squash, seed it, peel it, and cut it into 1-inch slices. Toss the squash and garlic in a roasting pan with 2 Tbsp of the oil; pour in the water. Roast, stirring occasionally, until the squash is soft, about 50 minutes.
2. Meanwhile, sauté the leeks in the remaining 2 Tbsp oil until golden, 12–15 minutes. Combine the squash, garlic, leeks, and stock, and puree until smooth (an immersion blender right in the pot is the easy way). Bring to a simmer. Taste and salt at the end, and add white pepper.
3. **Garnishes:** toasted pepitas, crème fraîche, brown-butter sage, crispy prosciutto, or chopped chives or parsley.