

Butternut Squash and Cranberry Soup

INGREDIENTS

for the cranberry puree

12 oz bag of cranberries (about 3 cups), picked over

1 cup ruby port

1/2 cup sugar

for the soup

1 large onion, chopped

2 carrots, sliced thin

1/2 stick(1/4 cup) unsalted butter

3/4 tsp ground mace

1/2 tsp ground ginger

1/2 tsp white pepper/plus addtl to taste

3 lbs butternut squash, peeled, seeded and cut into 1" pieces

2 sweet potatoes(about 1 1/4 lb), peeled and cut into 1" pieces

6 cups chicken broth

DIRECTIONS

Make the cranberry puree: In a heavy saucepan combine the cranberries, the port, and the sugar and simmer the mixture, stirring occasionally, for 7 to 10 minutes, or until the cranberries burst and the mixture starts to thicken. In a food processor puree the mixture and force the puree through a fine sieve into a bowl, discarding the solids. The puree keeps, covered and chilled, for 3 days.

Make the soup: In a large heavy saucepan cook the onion and the carrots in the butter over moderately low heat, stirring occasionally, until the onion is softened, add the mace, the ginger, 1/2 tsp white pepper, the squash, the sweet potatoes, and 4 cups chicken broth, and simmer the mixture, covered, for 30 minutes or until the vegetables are very soft. In a blender or food processor puree the soup in batches, transferring as it is pureed to a saucepan, and stir in remaining 2 cups broth, the additional white pepper and salt to taste. The Soup keeps covered and chilled for 1 day.

To serve the soup: Reheat the cranberry and pour in a squirt bottle. Reheat the soup, divide it among soup bowls and pipe about 1 T. of cranberry puree onto each serving. Serves 8-10.