



### **Butternut Squash Soup**

Shallot	1
Garlic	1 clove
Butternut Squash	1, peeled, seeded, cubed
Chicken Stock	2 cups
Apple Cider	$\frac{3}{4}$ cup
Light Sour Cream	$\frac{1}{4}$ cup
Cranberry Catsup	

### **Method**

1. In a medium saucepan over low heat, sauté shallots and garlic in a little water, being careful not to burn.
2. Add squash and chicken stock and cook until soft enough to blend. Pour into blender container and blend until smooth.
3. Add cider and sour cream and continue to process until well mixed.
4. Divide soup among 4 soup plates. With a squirt bottle filled with cranberry catsup, apply 8 dots of catsup in a circular pattern approximately 1 inch from the brim of the soup plate. With a toothpick, pull the dots to make a circular pattern of hearts in the soup.

### **Cranberry Catsup**

Cranberries	1 cup
Onion	$\frac{1}{4}$ cup
Water	$\frac{1}{4}$ cup
Apple juice concentrate	3 Tbsp, thawed
Distilled white vinegar	$\frac{1}{4}$ cup
Ground cloves	$\frac{1}{4}$ tsp
Ground cinnamon	$\frac{1}{4}$ tsp
Ground allspice	$\frac{1}{4}$ tsp
Salt	$\frac{1}{4}$ tsp
White pepper	$\frac{1}{4}$ tsp

### **Method**

1. Combine cranberries, onions and water in a small pot over medium heat. Bring to a boil and turn down to a simmer. Cook until tender, stirring frequently.
2. Pour into food processor bowl fitted with a steel knife and process until smooth.

3. Return to saucepan, add remaining ingredients, and cook until slightly thickened. Put into covered container and refrigerate for 1 hour.
4. Makes 1 cup.

*Recipe by School of Hotel, Culinary Arts and Tourism, Schenectady County Community College*