



## Garden Squash Soup From the Camp Korey Kitchen Executive Chef Tana Mielke

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4.5 # Whole Squash/Pumpkin  
1/2 # Butter  
1 Onion (julienned)  
2-3 Cloves Garlic (sliced)  
¼ C Pure Maple Syrup  
1 T Honey

1 T Apple Cider Vinegar  
5 C Chicken Stock, Vegetable Stock or Water  
½ C Sage Leaves  
¼ tsp Allspice  
¼ tsp Cayenne  
Salt to Taste

Spiced Yogurt (See bottom of recipe)  
Diced Apple (dressed with lemon juice)  
Toasted Pumpkin Seeds

Quarter squash or pumpkin and remove seeds. Lightly salt and drizzle with olive oil. Roast in 325 degree oven for one hour or until fork tender. Remove from oven and let cool. Once cool, remove flesh and discard skins. Puree in a blender or food processor (you can add a little bit of water to help it along).

In small sauce pan, melt butter over medium-high heat. Bring up to a simmer. Let simmer until milk solids separate and turn golden brown. Strain out solids and reserve. You now have brown butter solids and clarified brown butter. Return clarified brown butter to sauce pan, add sage. On low heat, bring butter fat up to a simmer. Let simmer until sage becomes crispy. Remove from heat and strain sage. You now have sage infused clarified brown butter. Reserve sage for garnish or discard.

Place sage infused clarified brown butter in large sauce pan. Add onions and garlic and a pinch of salt. Sweat onions and garlic until translucent. Add brown butter solids, stock or water, squash/pumpkin puree, maple syrup, honey, allspice, cayenne, apple cider vinegar. Bring to simmer. Adjust seasoning (salt, sweet, acid). Puree in blender and strain through fine mesh sieve.

Makes about 1 gallon

### **Spiced Yogurt:**

½ Cup Greek Yogurt  
¼ C Buttermilk  
¼ tsp Allspice  
¼ tsp Cinnamon  
1 tsp Salt

Mix together and enjoy!