

Soup Sisters Squash, Pear and Parsnip Soup with Ginger

Makes 5 quarts (5 L)

- 2 1/2 cups (625 mL) leek, pale green and white part only, cleaned well and sliced
- 1 tablespoon (15 mL) unsalted butter
- 2 1/2 cups (625 mL) carrots, peeled, trimmed and sliced
- 2 1/2 cups (625 mL) parsnips, peeled, trimmed and sliced
- 2 cups (500 mL) pear, peeled, trimmed and sliced
- 5 tablespoons (75 mL) ginger, minced
- 1 teaspoon (5 mL) dried oregano
- 1/2 cup (125 mL) dry white wine
- 12 cups (3 L) butternut squash, peeled, seeded and cubed
- 12 cups (3 L) vegetable stock
- 3/4 cup (175 mL) orange juice and zest, separated
- 1 tablespoon (15 mL) lemon juice
- 4 tablespoons (65 mL) honey
- Dash, Tabasco or hot chili paste
- 5 teaspoons (25 mL) kosher salt, or to taste

- 1.** Prepare all vegetables and pear. Keep the squash separate.
- 2.** Melt butter in a heavy-bottom stock pot. Add sliced leeks, carrots, parsnips, pear, ginger and cook until tender. Do not brown.
- 3.** Stir in dried oregano, then add wine and squash; stir well.
- 4.** Add vegetable stock and simmer until all is tender. Puree the soup.
- 5.** Add orange and lemon juice, honey and hot chili paste, and salt. Taste and adjust seasoning.

Serving suggestions: Garnish with fresh orange zest and fresh oregano, a drizzle of heavy cream on each serving. Make maple butter croutons by sautéing diced bread in butter to crisp, then drizzle lightly with maple syrup and caramelize to brown. Cool and serve.