



## Roasted Butternut Squash Soup

Featuring: Nodding Thistle Farm

### Ingredients:

3-4 lbs. butternut squash, peeled and seeded  
2 medium yellow onions  
2 McIntosh apples, peeled and cored  
3 Tbsp. good olive oil  
Kosher salt and freshly ground black pepper  
2-4 c. chicken stock, preferably homemade  
1/2 tsp. good curry powder

### Condiments for serving:

Scallions, white and green parts, trimmed and sliced diagonally  
Flaked sweetened coconut, lightly toasted  
Roasted salted cashews, toasted and chopped  
Diced banana

### Directions:

Preheat the oven to 425° F.

Cut the butternut squash, onions, and apples into 1-inch cubes. Place them on a sheet pan and toss them with the olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Divide the squash mixture between 2 sheet pans and spread in a single layer.

Roast for 35-45 minutes, tossing occasionally, until very tender.

Meanwhile, heat the chicken stock to a simmer.

When the vegetables are done, put them through a food mill fitted with the medium blade. (Alternatively, you can place the roasted vegetables in batches in a food processor fitted with the steel blade. Add some of the chicken stock and coarsely puree.) When all of the vegetables are processed, place them in a large pot and add enough chicken stock to make a thick soup.

Add the curry powder, 1 teaspoon salt, and 1/2 teaspoon pepper. Taste for seasonings to be sure there's enough salt and pepper to bring out the curry flavor.

Reheat and serve hot with condiments either on the side or on top of each serving.

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## French Onion Tart

Featuring: Sun and Rain Gardens

### Ingredients:

1 sheet frozen puff pastry, thawed in refrigerator  
2 Tbsp. extra-virgin olive oil  
3 large Vidalia onions or other sweet variety, thinly sliced  
4 thyme sprigs, plus more for garnish  
Kosher salt and freshly cracked black pepper  
1/3 c. good-quality beef stock

### Directions:

Preheat the oven to 400° F. Line a baking sheet with parchment paper.

On a work surface, roll the puff pastry into a roughly 10"x16" rectangle. With a sharp knife, trim uneven edges to make a perfect rectangle. Evenly cut off the outer 1 inch of each side of the rectangle in strips; put the puff sheet on the baking sheet. Dip your finger in water and run around the top edges of the rectangle and replace the removed strips of pastry along the edges of the sheet, pressing lightly to adhere. With a fork, pierce the interior of the tart shell to prevent rising; do not pierce the adhered edges.

Bake until the outer edges have puffed and are golden in color; about 15 minutes. Set aside. Reduce temperature to 350° F.

Heat two tablespoons olive oil in a large skillet over medium-low heat. Add onions and thyme sprigs and season well with salt and pepper, to taste.

Cook, stirring occasionally, until the onions begin to brown. Add the stock, a tablespoon at a time, as the pan gets dry, scraping and stirring the brown bits that are stuck to the bottom of the pan. When the onions are caramelized to a dark golden color, remove from the heat and discard the leafless thyme sprigs.

To serve, evenly spread the caramelized onions on the cooked pastry shell and heat in the oven until warmed through, 5-7 minutes. Remove from oven, to a cutting board and cut into wedges. Arrange on a serving platter and garnish each wedge with a sprig of fresh thyme.

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