



Napa Valley Grille Butternut Squash Soup



Ingredients, Soup:

- 2 Medium Butternut squash (cut in half and seeded)
- $\frac{3}{4}$ Medium onion
- 1 Medium carrot
- $\frac{1}{2}$ Vanilla bean, cut and scraped (retrieve)
- 2 Bay leaves, fresh (retrieve)
- $\frac{1}{8}$ Scotch Bonnet (Habanero) chili, seeded
- 24 oz Emeril's chicken stock
- $\frac{1}{8}$ lb. unsalted butter ($\frac{1}{2}$ stick)
- 1 tsp Cider vinegar
- 1 TBLS molasses
- $\frac{1}{4}$ cup cream
- Salt and pepper to taste
- 1 oz. Canola oil

Ingredients, Spiced Almond butter (optional):

- $\frac{1}{8}$ lb. unsalted butter at room temperature
- $\frac{1}{2}$ cup toasted almonds
- $\frac{1}{2}$ TBLS Napa spice (approximately 4 pinches)
- $\frac{1}{2}$ TBLS parsley
- Salt pepper

Method, Soup:

1. Cut the squash in half and scoop out the seeds
2. Place in a baking pan cut side down and add water in the pan up to the rim of the squash.
3. Cook at 350° until tender (45-60 minutes).
4. Place the oil in a sauce pan and add the onion, carrot, chili, bay leaves and vanilla bean, and sauté until tender.
5. Scoop flesh out of the squash and add to the sauce pan.
6. Add the chicken stock and simmer until everything is tender, $\approx$ 1hr.
7. Remove from heat and remove Bay leaves and vanilla bean.
8. Puree in a food processor, then pass through a China cap to remove any of the fiber.
9. Place the soup back into a sauce pan, and finish with the butter, cider vinegar, molasses, cream and healthy pinch of salt and fresh ground pepper to taste. Keep hot for serving.



Method, Spiced Almond butter:

1. Puree almonds and butter in a food processor, add salt, pepper and Napa spice. Fold in parsley.

To Serve, ladle soup into bowls and garnish with a spoonful of the almond butter. Enjoy.