



brand

# Red Dog Ranch - RECIPE

*"Growers of Certified Naturally Grown Heirloom Produce"*

**NAME:** Soupe de Potimarron  
**DIFFUCULTY:** Easy  
**SERVES:** 2-4 Adults

## Ingredients:

2-3 lbs. Potimarron Squash  
½ Small Yellow Onion, cut into cubes  
3 Cups Milk  
3 Tbsp Sour Cream  
1 Tbsp Butter, softened  
Salt & Pepper, to taste

### GARNISH

1 Cup Croutons<sup>1</sup>  
4 Tbsp Butter  
3 Sage Leaves

## Preparation:

- Step #1)** Cut the Potimarron Squash into quarters, scoop out the seeds, and rub ½ tablespoon of the butter all over the exposed surface. Bake at 375°F for 45 minutes, or until tender.
- Step #2)** Caramelized the onion in the rest of the butter - about 20-25 mins. Don't burn them!
- Step #3)** While the onions and squash are cooking - Sauté the Sage Leaves in the 4 Tbsp of butter until the milk solids start to turn brown. Strain out and toss the leaves once the mixture cools. Save the oil for serving time.
- Step #4)** Scoop the meat out of the squash...you should have about 3-3½ Cups.
- Step #5)** In a pot, add the squash meat, milk, caramelized onions, a pinch of salt & pepper. Bring to a boil. Turn off the heat and puree.

## Serving:

Pour into bowls. Dap about 2 teaspoons of Sour Cream on top and give it a quick twirl with a stir rod. Float a teaspoon or so of Sage Butter on top, and sprinkle the edge with Croutons. Yum!!!

## Modifications:

\* Substitute Yoghurt for Sour Cream.

<sup>1</sup> Croutons are easy to make! Get a loaf of French bread. Cut in ½" cubes. Spread on cookie sheet, sprinkle with Olive Oil, minced Garlic, and Salt. Bake at 400°F until golden brown.