

Heat oven to 350° and line a sheet pan with parchment

Ingredients

- 5 lbs winter squash (butternut, acorn, sugar pumpkin)
- 4 Tablespoons olive oil
- 4 Tablespoons unsalted butter
- 2 onions, finely chopped
- 4 cloves garlic, peeled and minced
- 4 to 6 Cups vegetable or chicken stock
- 18 sage leaves
- Olive oil

Directions

1. Cut squash in 1/2 and remove seeds. Rub flesh with olive oil and bake, flesh side down, for 30 minutes, or until fork tender. Set aside to cool.
2. Heat a large stockpot over medium heat. Add butter and let melt. Add onions and cook until slightly caramelized about 15 minutes. Add in garlic and sauté another 5 minutes. (onions should be medium dark)
3. Scrape 1/3 to 1/2 of flesh from each kind of squash and add to the pot. Cook an additional 5 minutes.
**Note: cooking for a large crowd: Use all of the squash and triple the rest of the ingredients. Otherwise set leftover squash aside for another use.*
4. Add 4 Cups stock and simmer for 30 minutes. Puree soup with an immersion blender. If soup is too thick, thin out with additional stock and reheat. If soup is too loose, then turn heat to low and simmer on low until desired consistency is reached.
5. In a small sauce pan, heat a 1/4 Cup of olive oil over medium high heat. Once oil is hot, add in sage leaves, a few at a time, and fry until slightly crisp, but not burned. Drain on paper towels.
6. Serve soup with 3 fried sage leaves and enjoy!!