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**ROASTED BUTTERNUT SQUASH SOUP**

*Recipe used in cooking classes by Susan Brooking*

Serves 6-8

1 large or 2 small butternut squash, about 4 pounds  
1-2 heads garlic, cloves separated, but unpeeled  
3 tablespoons CALIFORNIA OLIVE RANCH EVOO  
1/4 cup water

2 tablespoons CALIFORNIA OLIVE RANCH EVOO  
2 leeks, finely chopped  
5 cups stock, chicken or vegetable

Fine sea salt and freshly ground white pepper

Garnish: 2 tablespoons chives or flat-leaf parsley, finely chopped  
Favorite CALIFORNIA OLIVE RANCH EVOO

1. Preheat the oven to 350°. Cut the squash in half lengthwise, remove the seeds and fibers. Peel and cut into 1-inch cubes.
2. In a shallow roasting pan, combine the squash and garlic cloves. Drizzle with COR EVOO. Pour in the water. Stir to combine. Roast, stirring occasionally, until the squash and garlic are soft and golden, about 50-60 minutes. Add a bit more water if the squash begins to scorch. Remove from the oven and set aside to cool slightly. Remove garlic husk when cooled enough to handle.
3. While the squash and garlic is roasting, in a 4 quart heavy saucepan over medium heat, warm 2 tablespoons COR EVOO. Add the leeks and sauté until golden brown, 12-15 minutes.
4. In a blender, in batches, combine the roasted squash, garlic and leeks with 1 cup stock. Puree until very smooth, about 1 minute, and transfer batches of pureed vegetables back to the saucepan.
5. Stir in the remaining stock. Bring to a simmer over medium heat. Season to taste with salt and white pepper.
6. Garnish the soup with chives or parsley and a generous drizzle your favorite CALIFORNIA OLIVE RANCH EXTRA VIRGIN OLIVE OIL (approximately 1 teaspoon/serving) and serve.

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