

Recipes from Ports on Parade 2016

Paired with Golden Nectar Port Butternut Squash Soup

1 Butternut Squash (about 2 ½ pounds)
2 Tablespoons olive oil, divided
1 ½ Teaspoons Salt
1 Medium Onion, Chopped
2 Cloves Garlic, minced or pressed
6 Cups Chicken Stock
1 ½ Teaspoon Fresh Thyme, Chopped
Kosher Salt and Freshly Ground Black Pepper
½ Cup heavy whipping cream
1 Tablespoon Fresh Parsley, Chopped

1. Preheat oven to 425°F. Peel, seed and cut squash into 1 inch cubes. Toss with 1 Tablespoon olive oil and arrange on a rimmed sheet pan. Roast until squash is very well browned on a couple sides, about 40 minutes. Turn pieces two or three times during cooking. Set aside.
2. Add remaining olive oil to a large pot or Dutch Oven. Set over medium-high heat. When the oil is shimmering, add the onion. Sauté the onion until soft, about 4 minutes. Add the garlic and sauté for another 30 seconds or until fragrant.
3. Add the stock, roasted squash and thyme in a large pot or Dutch Oven. Bring to a boil, reduce heat to low and simmer for 10 minutes uncovered.
4. Puree the soup in small batches (1 cup at a time) using a food processor or blender.
5. Return to pan, and bring to a boil again. Reduce heat to low, and simmer for another 10 minutes, uncovered. Stir in heavy cream.
6. Pour into soup bowls and garnish with fresh parsley.

Paired with Tawny Port: Bacon Jam Mashed Potatoes

Make your favorite mash potato recipe as usual. Just before serving, add 2 – 3 Tablespoons Terrapin Ridge Farms Hot Pepper Bacon Jam and stir to blend.