

THE *Dish*
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The beautiful thing about Roasted Vegetable Soup is that anyone can wing it!

Dear Friends,

Even though our weather doesn't feel like winter, I can't seem to stop making soups and chilis. It's winter and that means I fill the freezer. I also like to have things like this on hand to take to friends who may be having a tough time or as a hostess gift. I just took a quart to my sister on an overnight visit with her.

Lately, I've been making Roasted Vegetable Soup, inspired by Ina Garten's recipe that I started using several years ago. Over time, as with many recipes, I began tinkering with the original version and now I just wing it. The beautiful thing about Roasted Vegetable Soup is that anyone can wing it!



Here's what you do ...

Roast two to three pans of chopped winter vegetables, such as butternut squash, sweet potato, carrots, and parsnips tossed with olive oil, salt, pepper, and any other seasonings you would like to add such as parsley, thyme, tarragon. Roast at 425° for 25–35 minutes until tender. Then transfer two cups at a time to your food processor and add one cup of chicken broth. Mix. Check the consistency. You can add more broth if you like or add less to the next batch. You

can also process more or less based on whether you want it chunky or not. To make this soup even easier, buy the pre-chopped butternut squash and sweet potatoes.

You can enjoy this soup with croutons, See EE Basics, page 278, or with grated Parmesan or mozzarella cheese. Garnish with fresh thyme if you want to make it pretty. You may remember in the last newsletter I mentioned serving this soup in the [Crate and Barrel Slanted Shot Glasses](#) as a starter for a baby shower. No spoon needed and perfect with a mimosa in the other hand. Other ideas for serving ... Crate and Barrel has a good looking [Hot Drinks Glass](#), great for bigger cocktail servings. For a seated dinner, pull out those beautiful china cups and serve as a first course – no soup bowl needed.

So ... have a little fun ... make an easy soup to enjoy during winter and enjoy sharing with others!

Dee Dee

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