BUTTERNUT SQUASH SOUP SHOTS WITH SPICED PECANS

This recipe was created for Club House for Chefs by: Adam Walker, Chef of Panache Fine Catering in the Baltimore, DC area.

SERVES: 4

VEGETARIAN

INGREDIENTS

Pecans

1 each Egg white

1/4 cup White sugar

1 tsps Salt

1/2 tsps Club House ® Cayenne Pepper, Ground

1/2 tsps Club House ® Cinnamon, Ground

1/2 tsps Club House ® Cloves, Ground

1/2 tsps Club House ® Nutmeg, Ground

2 cups Pecans

Butternut Squash Soup Shots

1/4 cup Butter, divided

3 pieces Italian bread, cut into 2"x ½" batons, yield 18 batons

1 tbsps Sugar

3/4 cup Onion, ¼" dice

2 pounds Butternut squash, peeled, seeded, 1" dice

1 1/2 cups Chicken Stock, no salt added

1/3 cup Orange Juice

1 tbsps Club House ® Cinnamon, Ground

1 tsps Club House ® Ginger, Ground

1 cup Half and half

6 tbsps Sour cream

DIRECTIONS

For the Pecans: In a clean metal bowl, whisk together all the ingredients, except the nuts. Continue whisking until entire mixture is bubbly and no clear liquid is left on the bottom. Fold in nuts and lay out on a sheet pan in one layer, preferably on a silicone mat. Bake at 300°F for 10 minutes. Remove pan from oven and, using a spatula, scrape and turn the nuts, breaking up chunks. Return to oven for another 15 minutes, then scrape, turn, and pour nuts out onto a wire rack to cool. Nuts will be soft when warm but will crisp up when they cool.

For the Butternut Squash Soup Shots: Preheat oven to 350°F. Melt butter (2 tbsp) in large saucepan on medium heat. Add onion; cook and stir for 3 minutes or until slightly softened. Add squash, cook and stir 1 minute. Stir in chicken broth, orange juice, cinnamon (2 tsp) and ginger. Bring to boil. Reduce heat to low; cover and simmer 25 minutes or until squash is tender, stirring occasionally. Cool slightly. Melt remaining butter (2 tbsp). Mix with remaining cinnamon (1 tsp) and sugar. Brush bread batons with mixture and toast in oven until golden brown. With centre part of cover removed to let steam escape, puree soup in batches in blender on high speed until smooth. Return pureed mixture to saucepan. Stir in half-and-half. Cook on low heat until heated through.

For Serving: Portion into small cups (such as shot glasses or espresso cups), top with small dollop of sour cream and a spiced pecan. Place cinnamon crouton over the opening of the cup.