

Recipe adapted from *A Taste of Wyoming* by Pamela Sinclair.



Butternut Squash & Jalapeno Soup

1 T olive oil
1 onion, diced
4 cloves garlic, crushed
1/2 t dried sage
3-1/2 c chicken stock
2/3 c white wine
1-1/2 pounds peeled, seeded, and chopped butternut squash
1/4 c jalapeno, seeded and diced
1/2 c heavy cream
1 c ricotta
Pinch of ground nutmeg
Sea salt and pepper to taste

Heat oil in a large saucepan over high heat and sauté the onions for 3 to 5 minutes. Next toss in the garlic for about 45 seconds, or until garlic is fragrant. Add the sage, chicken stock and white wine, bring to a boil and add the squash.

Lower the heat to medium and cover, cooking the squash until tender—about 10-15 minutes. Next stir in the jalapeno, cream and ricotta and bring to a low boil. Then puree the soup in either a blender (done in batches) or with an immersion blender. Season with nutmeg, salt and pepper and serve with a garnish of jalapeno peppers and a drizzle of cream.