

Squash, Bacon & Apple Soup

Recipe by:

Chef Mattias
Oneota Coop Deli
Decorah, IA

INGREDIENTS:

3 lbs. crookneck or butternut squash, peeled and diced
5 cups apples, peeled and diced
2 cups carrots, peeled and diced
2 cups celery, diced
2 cups onion, diced
1 T garlic, minced
3 quarts chicken stock
1 lb bacon, fried crispy and diced fine
1/2 cup brown sugar
1 pint heavy cream
1 tsp cinnamon
1 tsp nutmeg
2 Tbsp kosher salt, or more to taste
3/4 tsp black pepper
2 Tbsp olive oil
2 Tbsp butter
Walnuts, toasted and chopped

DIRECTIONS:

Coat the squash with olive oil, butter, and brown sugar. Scatter on flat baking sheets. Roast squash in 350 degree oven for 30 minutes, or until soft and golden brown. Fry bacon in skillet until crispy, saving grease. Combine carrots, onions, celery, apples, and garlic in large soup pot with bacon grease. Sauté on med-low heat for 15 minutes, or until soft. Add roasted squash and chicken stock to pot. Bring to a boil. Simmer on low for 20 minutes. Add salt, cinnamon, nutmeg, and pepper. Remove from heat. With an emersion blender, puree the soup until smooth. Add chopped bacon. Add heavy cream and stir to mix thoroughly. Adjust spices to taste. Serve garnished with chopped toasted walnuts or pumpkin seeds.

Roasted Crookneck Squash with Apple & Roasted Garlic

Recipe by:

Justin Scardina
Café Magpie
Decorah, IA

INGREDIENTS:

1/2 C roasted garlic puree
2 red onions, diced
1 Leek, sliced
dozen apples, diced and cored
6 lbs, roasted squash puree
2 c Orange Juice
1/2 C brown sugar
1/2 C Honey

DIRECTIONS:

To roast garlic:

cut the top 1/2" off 6-8 heads of garlic. place a 1t of oil over each head of garlic. Place in same oven with the squash. roast in the oven for 1/2 hour to 45 minutes, remove and cool for 20 minutes. Remove the pulp from the garlic heads and re-serve.

To roast squash:

Place squash in a hot, 350 degree oven, roast for 45 minutes to an hour or until the squash is soft. Remove from oven and allow to cool, about 20 minutes. cut squash in half, remove seeds and other guts. Using a spoon to remove the pulp of the squash into a bowl. reserve.

Making the base of the soup:

Gently melt 1/2 stick of butter in a very large pot. add the onions, apple and leek and cook until soft. about 10 minutes. Add roasted garlic puree and continue cooking another 5 minutes. add the roasted squash puree, orange juice, brown sugar and honey to the pot. Add enough water to cover the entire amount of items in the pot. bring to a boil and reduce to a simmer. Continue cooking another 45 min. allow to cool and blend the soup until velvety smooth. Add some half/half or heavy cream if you want to smooth out the texture. salt and pepper to taste.

Very Veggie Soup

Recipe by:

Mary Klimesh
Java John's
Decorah, IA

Recipe

Makes 4 1/2 gallons of soup

5# carrots
1 stalk of celery
1 rutabaga
1 small pkg of frozen whole kernel corn
1 small pkg of frozen peas
1 medium crooked neck squash
1 red bell pepper
minced onion (to taste)
3-4# beef arm roast (roasted earlier, cut/shredded and juice reserved)
beef soup base (as needed to enhance flavor of beef broth)

For Dumplings:

6 eggs
flour (enough to mix with eggs to make a paste, additional for kneading and shaping into dumplings)
salt and pepper (to taste)
Italian seasoning (I used Mrs. Dash)

Voted Best Soup!
**Pennsylvania Dutch Crookneck Squash
& Black Twig Apple Soup**

Recipe by:

**Jim McCaffrey
McCaffrey's
Dolce Vita
Decorah, IA**

INGREDIENTS:

1 Large Crookneck squash
½ # butter
6 Black Twig Apples (cored, peeled, and minced)
2 red onions, minced
8 cloves garlic, minced
2-3 carrots, minced
2 stalks celery, minced
½ gallon whole milk
½ gallon buttermilk
Juice of one lemon
1 Tbl cinnamon
1 ½ tsp nutmeg
2 tbl fresh ginger, minced
Salt and fresh ground black to taste

DIRECTIONS:

Bake squash until tender, about an hour and a half. At 350 degrees. Sautee apples and vegetables in the butter for 3-4 minutes. Remove squash flesh from skin and add to pot. Sautee for another 3-4 minutes. Add whole milk, buttermilk, lemon juice, and spices. Bring almost to a boil. Keep stirring often. Puree with hand whisk or in a blender. Serve piping hot.

Coconut Curried Squash Soup

Recipe by:

**Timothy
Armstrong
T-Bocks Bar &
Grill
Decorah, IA**

INGREDIENTS:(for 5 gallons)

2 Tbs olive oil; 6 leeks, chopped; 1/2 cup chopped garlic, minced; small ginger root, grated; 6 cans coconut milk; 8 cans mandarin oranges, pureed; 1/2 -3/4 lb mushroom stock; 2-3 gallons water; 14 lbs crookneck squash; 3 Tbs white pepper 2 tsp cayenne pepper; 4 Tbs curry powder 1/4 cup sage, chopped 1/2 lb butter flour

Garnish: 2 Tbs Olive Oil, 1 lb raw pumpkin seeds, grated coconut meat, curry powder, white pepper, sea salt to taste Mix pumpkin seeds with coconut in a lidded container. Add oil and spice, close container and toss. Lay out mixture on a baking pan. Toast in oven at 350 degrees for 10 minutes or until starts to brown.

DIRECTIONS:

Peel squash and chop in 1-inch cubes. Put 4 lbs. of the chopped squash in a small baking pan, sprinkle with ginger and bake at 350 degrees for 1 hour. Let cool. Puree mandarin oranges in a food processor. Dump into large 5-6 gallon pot. Puree baked squash and ginger in food processor, dump in pot, whisk with oranges.

In separate pot or frying pan saute leeks with olive oil and garlic until leeks are tender and starting to brown. Add 1 can coconut milk, let simmer briefly. Add to pot. Add the rest of the coconut milk to pot. Mix mushroom stock with water. Add to pot. Add spices. Bring pot to a rolling boil. Boil for 1/2 hour. Add remaining squash, boil until tender. In small pot, melt butter. When melted, add flour to make a thick roux. Turn off heat to pot, dump roux into soup. whisk gently to mix roux into soup.

**Harvest vegetable &
squash soup**

Recipe by:

**La Rana
Decorah, IA**

INGREDIENTS:

(makes 1.5 gallons of soup)
2 c onions
1 c celery
1c carrots
3 c diced squash
2 c diced beets
32 oz. crushed tomatoes
T thyme
3 cloves garlic
1 gal water

DIRECTIONS:

Cook and combine all ingredients using your best judgment.