



Men's Cooking Club  
of Wimberley

Christmas  
Dinner 2014

# Roasted Squash Soup with Chicken Croquettes

Serves 22

## Soup

### Ingredients:

4 lbs butternut squash  
2 tbsp honey  
½ tsp kosher salt  
½ tsp freshly ground black pepper  
2 tsp canola oil  
1½ cups finely chopped onion  
1 cup finely chopped carrot  
½ cup finely chopped celery  
6 garlic cloves, minced  
8 cups fat-free, less-sodium chicken broth  
2 cups heavy cream  
½ tsp kosher salt  
Dash of freshly ground black pepper

### Directions:

Preheat oven to 400° .  
To prepare soup, cut squash in half lengthwise.  
Discard seeds and membrane.  
Place squash, cut-sides up, on a foil-lined baking sheet.  
Drizzle with honey; sprinkle with ¼ tsp salt and ¼ tsp pepper.  
Bake at 400° for 1 hour or until tender; cool.  
Scoop out squash with a spoon; discard skin.  
Heat 1 tsp oil in a saucepan over medium-high heat.  
Add onion, carrot, celery, and garlic; sauté 10 minutes or until tender.  
Remove ¾ cup vegetables; set aside.  
Add broth to pan; cook over medium heat 12 minutes; stir in squash.  
Reduce heat; simmer 15 min.  
Place soup in food processor; process until smooth.  
Add 1 cup cream, ½ tsp salt, and dash of pepper; set aside.

## Croquettes

### Ingredients:

4 cups ground chicken  
3 ½ cups Panko breadcrumbs, divided  
4 tbsp Half & Half cream  
3 tsp fresh sage, chopped  
1 tsp salt  
Dash of freshly ground black pepper  
2 large eggs, lightly beaten  
1/3 cup canola oil, divided  
Fresh sage leaves (optional)

### Directions:

Combine reserved vegetables, turkey, ¼ cup breadcrumbs and next 6 ingredients (¼ cup breadcrumbs through egg).

Cover and refrigerate 30 minutes or until firm.

Shape into 12 (1" thick) patties; press 1 ½ cups breadcrumbs onto patties.

Heat 3¾ tsp oil in a nonstick skillet over medium heat.

Add 6 patties to pan; cook 3 minutes on each side or until golden brown.

Remove croquettes from pan; keep warm.

Repeat procedure with remaining oil and patties.

Reheat soup.

Divide evenly among 6 bowls; top with croquettes.

Garnish with fresh sage leaves, if desired.