



## Roasted Butternut Squash Soup with Crispy Duck Relish

*Serves 8*

6 cups diced butternut squash  
Olive oil  
¼ cup pure maple syrup  
Salt and black pepper

¼ cup butter  
2 cups diced onion  
2 teaspoons garlic, minced  
3 bay leaves  
2 quarts chicken stock  
½ teaspoon cinnamon  
¼ teaspoon nutmeg  
⅔ cup heavy cream  
¼ cup creamy peanut butter

2 duck breasts  
2 cups shredded crispy duck  
½ cup roasted pumpkin seeds

Toss the diced pumpkin in olive oil and syrup. Season with salt and pepper. Mix well. Place pumpkin on parchment lined baking sheet. Roast for 15 – 20 minutes or until tender, at 400°. Remove and cool.

Place the duck breasts, fat side down. Cook until crispy. Shred the duck.

Heat a large sauce pan over medium heat. Melt the butter and add onions. Saute for 6-8 minutes or until caramelized. Season with salt and pepper. Add garlic, bay leaf and stock. Stir in the pumpkin, cinnamon and nutmeg, and bring to a boil. Reduce and simmer until pumpkin is very tender, about 25 minutes. Remove the bay leaves and add the cream and peanut butter. Use an immersion blender to puree. Simmer, stirring occasionally for another 15 minutes.

In a small bowl, combine chives, duck and pumpkin seeds and mix well. Garnish the soup with the mixture.