



## **SOUTH SHORE WINE COMPANY**

### **Winter Squash with Gruyere Croutons**

*Enjoy with a glass of South Shore Wine Company Unwooded Chardonnay*

#### **INGREDIENTS**

11 ounces of butter  
2 cups onion finely chopped  
2 1/2 tablespoons garlic  
1 3/4 gallons diced squash  
14 cups chicken stock  
1 1/3 teaspoons thyme  
1 1/5 teaspoons sage

#### **Croutons**

French Baguettes diced into half-inch squares  
Butter (*just enough to coat the bread*)  
1-3 cups grated Gruyere cheese  
Thyme  
Sage

#### **DIRECTIONS**

Sauté garlic and onions in the butter until onions are soft. Add the squash, seasoning and chicken stock and let simmer until squash is soft – about 10 to 15 minutes. Puree soup until smooth, check and adjust seasonings.

#### **Croutons**

Coat croutons with butter and place on cookie sheet. Bake at 350 degrees until light golden brown. Remove from oven and sprinkle with sage and thyme - mix well. Spread cheese onto all of the croutons and place back in the oven. Bake until the cheese just starts to get hard.