

# FROM THE PLU KITCHEN

## Maple Pecan Scones

PLU's famous scones have been a part of Lute celebrations for years. This particular version is perfect for Thanksgiving, or any other fall celebration.

### Makes 3 to 6 scones

2 cups chopped pecans	2 teaspoons baking powder	1 cup sour cream
4 cups All Purpose flour	1/2 teaspoon salt	1/2 cup buttermilk
1 cup brown sugar	1/2 pound butter	2 eggs
1 teaspoon baking soda	(2 sticks) cold	2 teaspoons maple extract

First toast the pecans at 325 degrees for 10 min or until golden and fragrant, cool completely.

Place flour, brown sugar, baking soda, baking powder and salt in a large bowl. Grate the butter into the dry ingredients using a large hole cheese grater. Toss the butter in with the dry ingredients till it is thoroughly combined. Stir in the cooled Pecans. Combine the sour cream, buttermilk eggs and maple extract in a small bowl. Add the wet mixture to the dry. Use a large spatula to gently combine the two until there are no patches of dry mix left.

Divide the dough into 3-6 balls depending on what size you would like and flatten each into a disk about 1 inch thick. Cut each disk into 6 wedges. Place each scone onto a parchment lined pan, brush with egg wash and sprinkle with sugar if desired.

Bake at 325 for 14-18 minutes depending on the size you have made. The tops should be nicely browned and the inside should feel just firmed up when you touch the top of the scone.

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## Roasted Squash, Onion and Garlic Soup

This velvety first-course soup couldn't be easier to make. The vegetables are roasted together to bring out their natural flavors, then pureed with a minimal amount of cream. Roast some extra garlic, spread it on bread and serve it alongside.

### Makes 4 to 6 servings

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|---------------------------|-------------------------|------------------------|
| 1 unpeeled garlic head    | 1 large onion, unpeeled | 1/2 cup whipping cream |
| 2 pounds butternut squash | cut vertically in half  | 1 3/4 cups (or more)   |
| or other orange-flesh     | 2 tablespoons olive oil | chicken stock or       |
| winter squash, unpeeled,  | 8 fresh thyme sprigs    | canned chicken broth   |
| cut into 8 pieces, seeds  | or 2 teaspoons dried,   | Minced fresh parsley   |
| removed                   | crumbled                |                        |

Preheat oven to 350 F. Cut 1/2 inch off top of garlic head, exposing cloves. Arrange garlic, squash and onion cut side up in large baking dish. Drizzle vegetables with oil. Scatter thyme over. Cover dish tightly with foil and bake until squash is tender when pierced with knife, about 1 1/2 hours. Uncover vegetables and cool 15 minutes.

Scrape squash from skin into processor work bowl. Peel outer layers and trim root end from onion halves; add onion to processor. Separate 9 garlic cloves from head; peel and add to processor. Add any juices from bottom of baking dish. Add cream and puree until almost smooth, scraping down sides of bowl occasionally. Taste, adding more garlic if stronger flavor is desired.

Transfer puree to heavy large saucepan. Whisk in 1 3/4 cups stock. Stir over medium heat until heated through, adding more broth if thinner consistency is desired. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill. Rewarm before serving.) Ladle into warm bowls, garnish with parsley and serve.