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*This is a great fall soup that's fairly simple to make and can be used as an appetizer or an entree.*

### ROASTED BUTTERNUT SQUASH AND PEAR SOUP

Executive Chef Joel Tate, Rendezvous Bistro, Jackson, Wyoming

Originally from Washington State, Executive Chef Joel Tate began his culinary journey at Red Oak Grill in Jackson Hole. After spending time at Red Oak Grill and as Head Chef at Jackson Hole Ranch, Chef Tate joined Fine Dining Restaurant Group in 2002, working at Rendezvous Bistro under founding Executive Chef Roger Freedman. With an unmistakable talent in the kitchen, Chef Tate soon moved from Sous Chef to Executive Chef. In addition

to his role as Rendezvous Bistro's Executive Chef, Joel has traveled and spent time working in the kitchens of some of the industry's premier restaurants, including Café Boulud, August, Borne, Domenica, Marea, and La Bernardin, among others.

For the serving size, it just depends on how it's being served—as an appetizer, main course, etc.

#### SOUP

- 2 roasted butternut squash
- 1 yellow onion
- 2 tbsp garlic
- 4 pears
- 1 lb butter

- 8 cups coconut milk
- 2 tbsp yellow curry powder
- 3 cups white wine
- 2 cups chicken stock
- Salt and pepper to taste

Roast the squash with a little olive oil, salt and pepper for about 30 minutes at 375 F. Remove outer skin of the squash, cut into pieces, and sweat with remaining ingredients. Blend until smooth.

#### PEAR CHUTNEY

- 2 tbsp butter
- 2 pears, diced
- 2 tbsp sugar

- ¼ cup rice vinegar
- 1 bunch cilantro
- 2 limes, juiced
- 1 tsp tumeric
- 1 tsp garlic, chopped

Add all ingredients to a pot and cook down until it is the consistency of a chutney or jam.

#### CHILI OIL

- 2 tbsp dried chilis
- ½ cup oil
- Salt and pepper to taste

Blend ingredients and add salt and pepper to taste. Garnish soup with pear chutney mixture and top with chili oil.