

## Butternut Squash and Sausage Soup

This is a favourite with my kids. It can be made with all sorts of roast veg, but the sweetness and texture of the squash are great as a main ingredient. Slice the sausages as you like or leave them out for a veggie dish.

**SERVES 8-10**



7 juniper berries  
1 1/2 tsp caraway seeds  
1 butternut squash peeled, seeded and chopped  
2 small sweet potatoes peeled and chopped  
2 small parsnips peeled and chopped  
2 carrots peeled and chopped  
2 tbsp olive oil  
6 pure pork sausages  
Sea salt and freshly ground black pepper

Preheat the oven to 190°C / 375°F / Gas Mark 5.

Crush the juniper berries and caraway seeds with a pestle and mortar. Put all the veg, the oil, spices and seasoning in a large roasting pan and mix with your hands until the veg are well coated with the oil and spices. Pop into the oven for 45 minutes or until the vegetables are golden and soft, turning over once halfway through cooking, to ensure they are evenly roasted. Remove from the oven and leave to cool. Meanwhile, fry the sausages in a large pan.

Purée the vegetables with enough water to give a lovely soupy consistency and season to taste.

Remove the sausages from the pan and slice them. Pour the soup into the pan, add the sausages, stir through, then reheat.