



Butternut Squash Bisque

- 3 large butternut squash, peeled, diced and deseeded
- 1 large onion, chopped
- 2 shallots chopped
- 12 cups chicken stock
- ½ cup brown sugar
- ½ cup honey
- 1 tsp nutmeg
- 1 tsp cinnamon
- Salt & white pepper to taste

Notes and Procedure:

In a medium pot heat 2 tablespoons of olive oil and add onions, shallots and cook till translucent. Add chopped squash and stock and simmer 20 -25 minutes till squash is very soft. Puree in small batches in a blender or food processor and then season with brown sugar, honey and spices to taste. If soup is to thick thin with additional stock to desired consistency.

This is a very versatile soup and can be garnished with many different toppings. This soup can also be made using just water as a vegetarian offering.

Garnish: The soup can be garnished with snipped chives, chopped spiced walnuts, pistachio oil, crispy fried sage leaves, chive oil, toasted small croutons, chopped lobster meat.