



## BUTTERSQUASH BISQUE

Green Apple, Cider, & Cinnamon Sage Cream

Serves 10

### Ingredients:

- 1.) 5 Tbsp. Whole Butter
- 2.) ½ Tsp. Curry Powder (Optional) (For Onion/Leek Sauté) or Garam Masala.
- 3.) 2.5-3 Pounds Butter Nut Squash, Peeled, Seeded, Cut Into ½ Inch Pieces (As Uniform As Possible For Even Cooking).
- 4.) 1 Small To Medium Leek Cut Into Slices (White And Pale Green Parts Only)
- 5.) 1 Medium White Onion, Cut Julienne Slices
- 6.) 2 Small/Medium Granny Smith Apples, Peeled, Seeded/Cored, Cut Into ½ Inch Pieces.
- 7.) 1 Tsp. Fresh Sage, Chopped
- 8.) 3 ½ Cups Chicken Stock/Broth
- 9.) Sea Salt Or Kosher Salt To Taste
- 10.) White Pepper To Taste (Be Careful, Add A Little At A Time, Very Easy To Over Season)
- 11.) 1 ½ Cups Apple Cider
- 12.) ½ Cup Heavy Cream (For Finishing After The Soup Is Pureed)
- 13.) ½ Cup Heavy Cream For Whipping For Garnish
- 14.) Powdered Cinnamon To Taste

### Procedure:

- 1.) Melt Butter In Heavy Medium/Large Stock Pot Over Medium-High Heat. Add Squash, ½ Of The Fresh Sage, Leeks, And Onions; Sauté Until Slightly Softened Covered (A.K.A. Sweating Out The Flavors, About 15 Minutes.
- 2.) Mix In Apples. Add Chicken Stock And Apple Cider Bring To Boil, Cut Down To A Rolling Simmer/Soft Boil By Reducing Heat To Medium-Low. Cover And Simmer Until Tender, Stirring Occasionally, About 10-15 Minutes.
- 3.) Using an immersion blender puree the soup right in the pot.
- 4.) Add Heavy Cream & Seasonings (Salt & Pepper; Curry Or Garam Masala).
- 5.) In a separate bowl, using a hand mixer, bring the other ½ cup of heavy cream to soft peaks, add a dash or two of cinnamon and reserve for garnish the top of the soup.