

ROASTED BUTTERNUT SQUASH BISQUE

From Two Rivers Country Club

Ingredients:

2 butternut squash (approximately 4 pounds total) – halved and seeded
6 tablespoons unsalted butter
Kosher salt and fresh ground pepper
Fresh ground nutmeg (about ¼ teaspoon)
1 tablespoon extra virgin olive oil
½ teaspoon cinnamon
1 cup finely diced onion
1 cup finely diced leek
1 teaspoon fresh grated ginger or ¼ teaspoon dry ginger
5 cups vegetable or chicken stock
½ cup of heavy cream or ½ cup crème fraîche

Instructions:

Preheat oven to 375°.

Cut each squash in half and discard seeds. Brush the cut sides with 6 tablespoons of the butter. Season with the salt, pepper and nutmeg. Place the squash cut side down in a baking dish and bake until tender, approximately 1 ½ hours. Cool, scoop out the pulp from the skin.

Puree the squash in a food processor. Reserve.

In a large saucepot, heat the olive oil and add the onions and leeks. Sweat over low heat. Do not brown! Add the puree of the butternut squash, cinnamon, ginger and stock. Bring to a boil and simmer gently for 15-20 minutes. Whisk in the heavy cream, if desired or ladle in serving bowl and add small dollop of crème fraîche.

Garnish with fresh chives and biscotti on the side.

Yield: 2 quarts