



Butternut Bisque

Submitted by Becky Herbert

Yields 3.11 quarts

Ingredients

- 6 cups chicken or vegetable broth
- 1 large butternut squash, peeled and cubed (about 6 cups)
- 1 medium sized tar green apple, peeled, cored, and chopped
- 1 large onion, chopped
- 1½ tsp sugar
- 1 tsp salt
- Pinch of rosemary
- Fresh ground pepper
- 2 Tbsp butter
- 2 Tbsp flour
- 3 Tbsp dry sherry or dry white wine
- 2 egg yolks
- 1 pint half and half

Preparation & Serving

- Combine stock, squash, apples, onion, sugar, salt, rosemary, and pepper in large saucepan. Bring to boil.
- Reduce heat and simmer until squash is tender, about 1 hour.
- Puree squash until very smooth. Return to pan and bring to a boil.
- Melt butter in another heavy large saucepan over medium-low heat. Whisk in flour and cook for 3 minutes.
- Whisk in squash puree. Simmer 5 minutes.
- Mix in sherry.
- Beat yolks and cream in a small bowl. Blend in some of the soup. Whisk mixture back into soup.
- Rewarm if necessary, but do not boil.



A 30th Anniversary Recipe