

SAVOR INDIANA RECIPES



Butternut Squash Bisque

INGREDIENTS

- 2-3 onions, chopped
- 4 Tablespoons butter
- 2 large onions chopped fine
- 4 cups roasted butternut squash
- 10 cups chicken stock
- 1 pound potatoes, cubed
- 2 teaspoons paprika
- 1 cup heavy whipping cream
- 3 tablespoons fresh thyme (leaves striped from stem)
- Salt
- Fresh ground pepper



From The Kitchen of
Bread Basket Bakery & Café
Danville, Indiana
From "Happenin' Hendricks
County"

DIRECTIONS

1. Cut squash in half, remove seeds and stringy pulp. Place each half upside down on a baking sheet drizzled with olive oil and bake in 350° oven for about 30 minutes till squash is tender. Remove from oven allow to cool, once cooled remove squash from shell with a spoon.
2. Melt butter in a large pan, add onions and saute until tender, about 5 minutes over medium heat. Add potatoes, chicken stock and paprika. Bring to a boil, reduce heat, simmer gently for about 30 minutes until potatoes are soft.
3. Pour soup into a food processor or blender process till smooth, add squash and process till blended. Return soup to pan, stir in cream. Add salt and pepper to taste.
4. Stir in thyme just before serving. Serve with a dollop of sour cream, garnish with a sprig of fresh thyme and a grating of Parmesan cheese.

Serves 8.