

Butternut Squash Bisque

Ingredients:

1 2-lb butternut squash
1 Tbsp+ butter, divided
2 cups heavy cream (or half-and-half)
2 cloves garlic
1 1-inch diameter piece fresh ginger, peeled
½ small onion
¼ tsp ground coriander
¼ tsp ground allspice
fresh rosemary sprigs
Salt and pepper to taste

Instructions:

Preheat oven to 400°. Wash, halve and scoop out seeds from squash. Rub both halves with butter (cut side and skin) and place cut side down on a baking sheet. Bake for 45 minutes or until the skin becomes papery and starts to burn and bubble. Remove squash and set aside to cool; turn off oven.

While squash cools, mince garlic, ginger and onion; sauté in butter until onions and garlic are translucent. Add coriander, allspice and pepper; remove from heat. In blender or food processor, puree half the squash and seasonings with cream; pour over into medium saucepan and puree second batch with remaining cream. Add to saucepan and heat, covered, over low heat, stirring occasionally. When soup is heated through, add salt to taste and serve immediately, or refrigerate overnight to increase flavor before serving. Garnish with rosemary.

Yield: 4 servings