

Thanksgiving Deliciousness: Decadent Butternut Squash Bisque!

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"DECADENT BUTTERNUT SQUASH BISQUE"

Makes 6-8 "amuse" size portions

INGREDIENTS

- 3 Tablespoons good olive oil
- 1 medium butternut squash, peeled & cubed
- 1 1/2 cups chopped yellow onion
- 1/2 cup chopped celery
- 1/2 cup chopped carrots
- 2-3 garlic cloves, minced
- 6 cups chicken stock
- Kosher salt & freshly ground black pepper
- 1/2 cup half & half
- 2 Tablespoons butter
- Sour cream + toasted butternut squash seeds for garnish (see recipe below)

INSTRUCTIONS

1. Pre-heat oven to 400 degrees.
2. Place cubed squash on a baking sheet + drizzle with 1 Tablespoon of olive oil. Season with Kosher salt and pepper + toss to coat. Bake for 30-40 minutes, until squash is tender but not browned. Set aside.
3. Heat remaining olive oil over medium heat in a soup pot. Add onion, celery + carrots + saute for 7-10 minutes, until vegetables are tender but not browned. Add minced garlic + saute for an additional 2 minutes, until garlic is fragrant. Add cubed, roasted squash to the pot + stir to combine. Then, add the chicken stock + bring mixture to a boil. Reduce heat to low + simmer, covered for 30 minutes.
4. Turn burner off +, using a hand blender, purée soup in the pot. Otherwise purée in batches using a blender (be careful using a blender with hot soup!). Stir in half & half + season to taste with Kosher salt + freshly ground black pepper.

5. Immediately before serving stir in butter +, once melted, serve soup garnished with a dollop of sour cream + roasted butternut squash seeds.

"TOASTED BUTTERNUT SQUASH SEEDS"

INGREDIENTS

- Seeds from a butternut squash, rinsed & dried with paper towels
- Kosher or sea salt
- Freshly ground black pepper
- Smoked paprika or piment d'espelette (optional)

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Make sure any bits of squash have been removed from the butternut squash seeds + spread evenly on a baking sheet. Drizzle with olive oil + sprinkle liberally with Kosher salt + pepper, toss to coat.
3. Lightly sprinkle with smoked paprika or other desired seasoning to taste + bake in the oven for 7-10 minutes checking to make sure they don't burn. They're done when they're lightly browned + fragrant. Set aside to cool before using or eating.