

Butternut-Cider Bisque

Makes 6-8 servings

Ingredients

Olive Oil	1 tablespoon
Large Onion, diced	1/2 each
Large Carrot, diced	1/2 each
Celery Stalk, diced	1 each
Butternut Squash, peeled, seeded, diced	1 pound
Fresh Thyme	4 sprigs
Chicken Stock	5 cups
Apple Cider	2 cups
Heavy Cream	2 cups
Salt and Pepper	To Taste

Method of Preparation

1. Gather all ingredients and equipment
2. Heat the olive oil in a large stock pot and sauté onion, carrot, and celery until the carrot and celery are soft and the onion is translucent, about 5 minutes
3. Add the squash and thyme and continue sautéing until all of the vegetables are coated with oil, about 2 minutes
4. Add the stock and the 2 cups of cider and simmer until the squash is very soft, about 30 minutes
5. Remove from the heat
6. Puree the mixture, in small batches, in a blender on medium speed until smooth and well blended
7. Place the pureed mixture into another pot and stir in the heavy cream
8. Add salt and black pepper
9. Heat gently and serve