

BUTTERNUT BISQUE

2 Tbsp extra virgin olive oil

10 cups butternut squash, peeled, cut into 3" chunks

1 apple, cored, sliced

1 cup carrots, peeled and cut

½ cup shallots, peeled

3 tomatoes, seeded and chopped

4 cups broth

1 ¼ cup Half&Half (*or evaporated low fat milk)

2 tsp salt

¼ tsp cayenne pepper

1 ear corn, roasted and cut

2 Tbsp fresh chives

In large roasting pan, toss squash, apple, carrots and shallots with olive oil. Roast at 400 degrees for 1 hour, or until browned. Stir twice.

Cool vegetables slightly. Puree to smooth in food mill or food processor. Set aside.

In a large saucepan, sauté tomatoes over medium-high heat for 5 minutes (or just until they start to cook down.) Add squash puree, broth, Half&Half, salt and cayenne. Heat through. Add corn and chopped chives. Cook just until boiling.

Total time: 1 hour 20 minutes

Serves 10

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