

BUTTERNUT SQUASH & ROASTED GARLIC BISQUE

Vicki Blake

6/09

2 heads of garlic
1tsp olive oil

$\frac{1}{4}$ c ($\frac{1}{2}$ stick) unsalted butter
3 c onions - chopped
 $\frac{3}{4}$ c carrots, chopped
 $\frac{1}{2}$ c celery, chopped
4 lbs butternut squash - peeled, seeded, cut into 1" pieces
1 c white wine
5 c canned low salt chicken broth
2+1 tblsp chopped **fresh** sage

$\frac{1}{2}$ c plus 1 tblsp whipping cream
S&P
 $\frac{1}{4}$ tsp Cayenne pepper
same amount of freshly grated nutmeg
1 chopped chipotle pepper with tsp adobo sauce

coat garlic w/oil - wrap in foil - roast until soft and golden (20 min?)
(you can sometimes find roasted garlic in a jar) cool

Melt butter in large pot
Saute onions, carrots & celery 'til soft - 5 min
Add squash, broth & 2 tblsp sage - bring to boil
Reduce heat - simmer uncovered 'til squash is tender - 25 mins (at least)

peel garlic (squeeze out of skin) - mash w/fork - stir into soup
working in batches - puree soup in food processor or blender until smooth
(or just use hand blender in pot! Don't splash!) return to pot

can be made ahead of time to this point
before serving -- stir in $\frac{1}{2}$ c cream & seasonings

Serve - drizzling w/remaining cream and sprinkling remaining sage