

BUTTERNUT CIDER BISQUE

2 lg. Onions, diced
2 lg. Carrots
3 lbs. Butternut Squash, roasted & peeled
1 bunch Thyme
1 ½ gal Vegetable Stock
½ gal Apple Cider
½ gal Cream (optional)*
3 ribs Celery, diced

Seasonings to Taste:

Cinnamon

Clove

Nutmeg

Cayenne

In a large stockpot, sauté onions, celery and carrots. When onions turn clear, add butternut squash and thyme. Sauté briefly, add Vegetable broth and apple cider and simmer until vegetables are very soft. Puree, return to stockpot, add cream until desired thickness and season to taste with salt and pepper. Heat to desired temperature.

*Soup may also be thinned with chicken stock or cider.

Yield: 4 gallons