

## Butternut Squash Bisque

Difficulty: Intermediate | Prep Time: 45 min | Serves: 8  
Recipe by Draeger's Cooking School

- 2 pounds butternut squash (about 1 medium squash)
- 1 tablespoon unsalted butter, softened
- 1 leek, white and light green parts, trimmed, sliced and washed
- 1 small red onion, peeled and chopped
- 2 sprigs fresh thyme, leaves picked
- 1 small Gala apple, peeled and diced
- 4 cups chicken or vegetable stock
- ½ cup heavy cream
- Kosher salt and freshly ground black pepper to taste
- 1 teaspoon sherry vinegar, to taste
- ½ bunch chives, minced for garnish

### Preparation:

Preheat oven to 400° F.

Split the butternut squash lengthwise and use a spoon to scoop out the seeds. Place the squash halves cut side down on a rimmed sheet pan. Pour 1½ cups of water into the pan and roast in the oven for about 40 minutes—or until the squash is easily pierced with a paring knife. You may need to check and add more water as it roasts. Remove from the oven when tender and set aside to cool a bit.

In a medium stockpot, sauté the leek and red onion with two tablespoons of butter. Do not let them brown. Add the thyme leaves and apple, sauté 2 minutes more, until the thyme leaves are fragrant. Scoop out the roasted squash pulp from the skin and add to the stockpot; discard skin. Pour enough stock to cover and add the cream. Bring the soup to a boil, and then reduce heat to simmer. Continue to simmer until the apples are soft and tender, about 15 minutes. Taste and adjust seasonings for salt and pepper.

Puree the soup in batches in a blender until smooth. Taste and add the sherry vinegar as needed for desired flavor balance. Serve with minced chives for garnish.

