Butternut Squash Bisque/Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4
Ingredients:
2 lbs. butternut squash, peeled and chopped
1 or 2 apples (optional but I used Fuji)
3 or 4 strips of uncooked bacon
1 tsp fresh rosemary or sage (dried)
2-4 cups chicken broth (or vegetable)
½-1 cup cream (optional)
salt
2-4 tsp nutmeg
2-4 tsp cinnamon

Instructions

Heat oven to 400 and place squash, apple and rosemary or sage into a roasting pan. Place bacon over the top and bake for 40-60 minutes until soft. Cool (remove bacon and fry until crisp for topping) and then add to a food processor (with ½ to 1 cup broth) and puree. Add to a saucepan with the remaining broth, add cream (optional), salt, nutmeg and cinnamon and simmer at desired consistency. Serve hot with whatever topping you would like. I topped mine with bacon and blue cheese and Greg loved it with honey drizzled around the top.