gilmore
Field To Plate Since '78

Chef Jared's Butternut Squash Bisque

3 Qt.	Roasted Peeled Butternut Squash
3 Cups	Heavy Cream
½ Gal.	Chicken Or Vegetable Stock
¾ Lb.	Brown Sugar
1 ½ Tsp.	Ground Cinnamon
1 Tbsp.	Salt
1 Tsp.	Fresh Ground Pepper

Method: Split squash down the middle and scrape out seeds. Place cut side down on baking sheet. Roast at 375 degrees for about 45 minutes to an hour or until soft all the way through. Take from oven and let sit for a bit or until cool enough to handle, then peel the skin off. Place all ingredients in a pot or container large enough. Bur mix until smooth. Check Seasoning.

Yield: About 1 Gallon

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