



Butternut Squash and Roasted-Garlic Bisque

INGREDIENTS:

- 2 heads of garlic, halved crosswise
- 1 t. olive oil
- ¼ c. (1/2 stick) butter
- 3 c. chopped onions
- ¾ c. chopped carrots
- ½ c. chopped celery
- 4 lbs. butternut squash, peeled, seeded, cut into 1-inch pieces
- 6 c. canned low-salt chicken broth
- 3 T. chopped fresh sage
- ½ c. plus 1 T. whipping cream (can use milk instead)

METHOD:

Preheat oven to 350°F. Rub cut surfaces of garlic with oil. Put halves back together to reassemble heads. Wrap each tightly in foil; bake until tender, about 40 minutes. Cool garlic in foil.

Melt butter in heavy large pot over medium heat. Add onions, carrots and celery; sauté until onions are beginning to soften, about 5 minutes. Add squash, broth and 2 tablespoons sage. Bring to boil. Reduce heat; simmer uncovered until squash is tender, about 25 minutes.

Meanwhile, unwrap garlic. Squeeze from skin into small bowl. Discard skin. Mash garlic with fork until smooth.

Stir garlic into soup. Working in batches, purée soup in blender until smooth. Return to pot. (Can be made 1 day ahead. Refrigerate uncovered until cold. Cover and keep refrigerated. Bring to simmer before continuing.) Stir in 1/2 cup cream. Season to taste with salt and pepper. Transfer soup to tureen. Drizzle with remaining 1 tablespoon cream. Sprinkle with remaining 1 tablespoon sage.

Makes 12 servings.

Bon Appétit

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