



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



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MOUNTAIN FLAVORS

SIDE DISH RECIPE:

Butternut Squash Bisque

October 25, 2020, Episode 5

From Chefs Jessica & Brian Nichols of Brian's in Bethel

Serves 4

Ingredients:

- 1 Butternut Squash, ***softened by ~one hour of roasting, see Instruction #2!*
- 2 Tbs Butter
- 1 Onion
- 3.5 C Veggie Stock
- ½ C White Wine
- 1 Tbs Chopped Garlic
- 1 Sprig Fresh Chopped Rosemary
- 1 C Heavy Cream
- Salt & Pepper

Instructions:

1. Preheat oven to 400 degrees
2. Cut squash into large pieces and roast in oven for about an hour until squash is soft
3. Melt butter in pot over medium heat, add onion and cook until softened
4. Deglaze pan with white wine and let cook for 1-2 minutes
5. Add chopped garlic, the scooped flesh from squash, and stock
6. Simmer for about 20 minutes.
7. Remove from heat and blend until smooth
8. Once blended, return to heat and bring back to a simmer
9. Add heavy cream, and salt and pepper to taste
10. Top with croutons or garnish of choice to serve, and Enjoy!