

ACORN SQUASH EGGNOG BISQUE WITH NUTMEG CREAM

Serves: 8

From the Kitchen at Kessler Canyon

Chef Leonard McNab (970)-283-1145 

FOR THE BISQUE...

3 Pounds Acorn Squash
4 Tablespoon Butter
1 White Onion, Chopped
14 1/2oz Can of Chicken Broth
1/4 Cup Real Maple Syrup
1/2 Cup Heavy Cream
1 Teaspoon Fresh Thyme
1 Teaspoon Nutmeg
1 Teaspoon Ground Ginger
Salt and Pepper to Taste

FOR THE NUTMEG CREAM...

1/2 Cup Heavy Cream
3 Tablespoons Real Maple Syrup
1/4 Teaspoon Nutmeg
Pinch of Salt



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1. Preheat oven to 450. Halve squash lengthwise; scoop out and discard seeds (or save for roasted squash seeds! Recipe with next photo). Place squash, cut side down, on a rimmed baking sheet; cover tightly with aluminum foil. Roast until almost tender when pierced with a knife, 30-40 minutes. When cool enough to handle, scrape out flesh and discard the skin.

2. In a large saucepan, heat butter over medium heat. Add onion; season with desired amount of salt and pepper. Cook, stirring occasionally, until tender, 3 to 5 minutes. Add squash, thyme, broth, maple syrup and 2 cups water. Cover and bring to a boil over high heat. Reduce heat to medium, and cook until squash is very tender, 10 to 12 minutes.

3. Working in batches, puree mixture in a blender until very smooth, about 1 minutes each batch. Return to pan and stir in half-heavy cream. Add salt and pepper to taste. Thin bisque, if needed, by adding more water. Ladle bisque into soup bowls.

4. In a large bowl, whisk together the ingredients for the nutmeg cream till soft peaks form. Spoon on top of the bisque.

