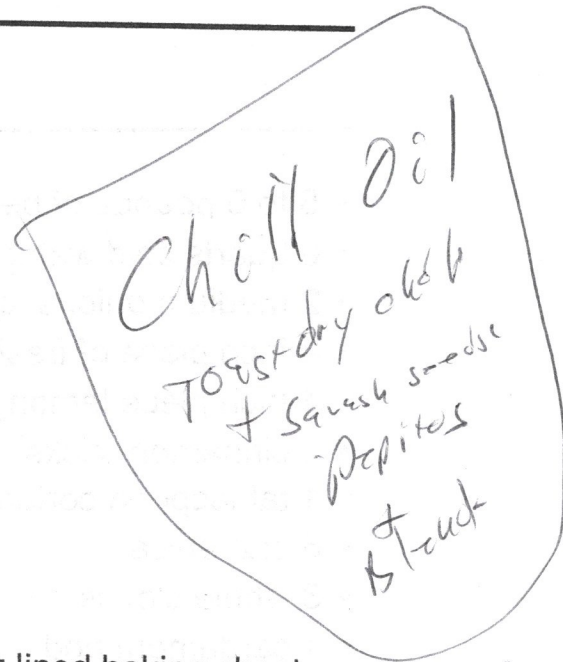


*Santa Fe*

**CULINARY**  
A C A D E M Y

## Roasted Squash Bisque

- 2.5# Butternut Squash, halved
- 1 medium Yellow Onion, julienned
- 2 to 3 T. Olive Oil
- 1 head Garlic, roasted *or sauté*
- 1 cup White Wine
- Water or Vegetable Stock as needed
- 1 cup Heavy Cream
- 2 T. Fresh Basil Leaves
- Salt and Pepper to taste



1. Place squash, cut-side-down on a parchment lined baking sheet and roast at 350-degrees until tender.
2. Sautee onions in a soup pot over medium-high heat for 4 to 5 minutes or until slightly browned.
3. Add white wine and reduce by half.
4. Remove squash skin and place flesh in soup pot.
5. Add stock to cover and simmer for 10 to 15 minutes.
6. Add cream, basil salt and pepper and simmer for 3 to 4 minutes.
7. Puree mixture in a blender, adjust seasonings and consistency.
8. Enjoy!

*Sauté corn  
(optional)*