



Butternut Squash Bisque

Yield:	1 gallon		
Servings/Size:	21 (6 oz) servings		
Prep Time:	5 minutes	Cook Time:	35 minutes
Cost:	Cheap	Difficulty:	Easy

Description: Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure	
	Olive oil	1 oz		2 Tbsp	
	Onions, small dice	1 lb 4 oz	566 g	1-1/4 qt	
	Celery, small dice	4 oz	113 g	1 cup	
	Butternut squash, medium diced	3 lb	1360 g	2 qt	
	Water	96 fl oz		3 qt	
	MINOR'S Natural Gluten Free Chicken Base	2 oz	60 g	3 Tbsp	
	Parsley, stems		8 g	8 each	
	Black peppercorns		2 g	1/2 Tbsp	
	Thyme sprigs, fresh		2 g	4 each	
	Bay leaf		1 g	1 each	
	Banana, fresh	8 oz	240 g	2 each	
	MINOR'S Sesame RTU Sauce	12 fl oz	504 g	1-1/2 cups	
	Apple cider vinegar			2 tsp	
	Salt			2 tsp	

Procedure

1.	Sauté onion and celery in oil over medium high heat. Add butternut squash and cook until lightly browned.
2.	Add water and MINOR'S Natural Free Chicken Base. Bundle parsley, peppercorns, thyme and bay leaf into a cheesecloth sachet and add that to the pot as well. Bring to a simmer for 15-20 minutes or until squash is fork tender.
3.	Remove sachet. Add bananas, MINOR'S Sesame RTU Sauce, apple cider vinegar, and salt. Puree until smooth.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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