LAKE HOUSE

AT CALDERA SPRINGS

Butternut Squash Bisque

INGREDIENTS

- 2 yellow onions diced
- 3 carrots chopped
- 3 celery stalks chopped
- 6 garlic cloves, chopped
- 2 each butternut squash cubed
- 1 tbsp salt
- 1 tsp ground ginger
- 1 tsp ground nutmeg
- 1½ quarts vegetable broth
- 1½ cups heavy cream
- Salt and pepper to taste

DIRECTIONS

Sauté squash, onion and celery until tender. Add garlic and sauté until translucent. Add vegetable broth and spices and simmer until vegetables are fully cooked. Add heavy cream and blend until smooth.