

## **BUTTERNUT SQUASH & BOURBON SOUP**

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

2 TBS unsalted butter

1 large onion, coarsely chopped

1 large butternut squash (3 - 3 1/2 lbs) peeled/seeded & cut into 1" chunks

6 C chicken stock or canned low-sodium chicken broth

1/4 C Wild Turkey (or other fine bourbon) + more for serving, if desired

1 bay leaf

Coarse salt & freshly ground black pepper, to taste

Fresh lemon juice, to taste

1/4 C heavy or whipping cream (optional)

### **DIRECTIONS:**

Melt butter in medium-size stockpot over low heat - add onion - cover & slowly sweat onion, uncovering occasionally to stir, till soft & translucent but not browned (about 8 minutes) - add squash, chicken stock, bourbon & bay leaf - increase heat to high - bring to boil, then reduce heat to low & simmer, uncovered, stirring occasionally, till squash is quite soft & tender (about 25 minutes).

Remove & discard bay leaf - pour soup into colander set over second pot - working in batches, process squash in food processor or blender to a smooth purée - stir puréed squash into second pot. Bring soup to simmer over medium heat, stirring occasionally - continue simmering till soup is consistency of heavy cream (5-10 minutes) - season to taste with salt & pepper + a squirt of lemon juice. For a richer tasting soup, stir in 2-3 more TBS bourbon, the heavy cream, or both, just before serving - or you can drizzle the cream over top of each bowl.

NOTE: If squash (especially in summer) is a bit less flavorful, add 1/2 tsp sugar as it simmers in the broth.

Serves: 8