

THEODORA™



BUTTERNUT GINGER BISQUE

Laurie Burns McRobbie

Four servings

1 ½ tsp. olive oil
1 cup chopped onion
4-5 cups peeled and cubed butternut squash (1 medium squash)
1 peeled and cubed sweet potato (1 medium potato, about 8 oz.)
1 cup fresh corn kernels (about 2 ears; can use frozen corn but thaw first)
1 medium apple, peeled and cubed
3-4 cups low-sodium chicken stock or vegetable stock
2-3 T. minced fresh ginger
1 ½ tsp. light brown sugar
1 tsp. ground coriander
¾ tsp. black pepper
Salt to taste

Cook onion in olive oil for a few minutes. Add squash, sweet potato, corn, apple, stock, ginger, and rest of seasonings. Bring to a boil, reduce heat, and simmer until squash is tender, 15-20 minutes. Transfer solids to blender with a slotted spoon and puree. Return puree to pot and stir to blend with liquid. Garnish with chives, sour cream or crème fraiche, toasted walnuts, paprika oil, or whatever suits your tastes!

This freezes very well, so it's worth doubling the recipe.