

Butternut Squash Bisque

Ingredients

1 large Spanish onion, diced
3 – Butternut squash, peeled, seeded and diced
2 cups Nashoba Valley Winery Pear Wine
Water or vegetable stock as needed (see method)
4 ounces of Brown sugar
4 ounces of Pure Maple syrup
1 table spoon of Molasses
2 cups of Heavy Cream
1 teaspoon of Cinnamon
2 pinches of Nutmet
2 pinches of Clove
2 pinches of Allspice
Salt and pepper to taste

Method:

-In a thick bottom saucepan, add a little vegetable oil and sweat the onions until they are translucent. Add the squash, wine, and only enough stock (or water) to cover the vegetables. Bring to a boil.

-Lower the heat and simmer the mixture until the squash is soft enough to mash with a fork. Puree the soup with an emulsion blender or transfer to a stand up blender.

-Whisk in the remaining ingredients and season to taste.