



BUTTERNUT SQUASH BISQUE

Ingredients:

Serves 8-10

4 TB butter or margarine
3 lbs. butternut squash peeled, seeded and cubed
1 gal. chicken or vegetable stock
2 leeks, white part only
1 medium onion
1 lb. potatoes, peeled and cubed
1 TB paprika
salt & pepper
1 $\frac{1}{2}$ TB cardamom

Directions:

1. Melt butter or margarine in a large pan. Add leeks & onions. Cook about 5 minutes until soft.
2. Add stock, potatoes, squash & paprika. Bring to a boil. Reduce heat to low cover and simmer for about 35 minutes until all vegetables are soft.
3. Using a food processor, blender or magic stick, process until smooth.
4. Return to pan and season with salt, pepper and cardamom.