



## Chestnut & Squash Bisque

- 1 lb. (about 2 cups) roasted, peeled chestnuts
- 1 butternut squash (about 2 cups) or acorn squash or pumpkin
- 3 Tbs. butter
- 1 small onion, chopped
- 1 carrot, sliced
- 1 stalk celery, diced
- 3-4 cups vegetable (or chicken) stock
- 3 Tbs milk or cream
- 2 Tbs. fresh thyme, chopped
- Salt and pepper to taste

1. Clean squash and cook in salted water. Remove skins and set aside.
2. Melt the butter in a deep, heavy pan. Add the onion, carrot, and celery, then season with salt and pepper. Cook for 5 minutes until onion is transparent.
3. Add the peeled chestnuts, cover with the stock, and simmer gently until the vegetables and chestnuts are quite soft, 20-25 minutes. If the stock reduces, add more stock or water.
4. Put the chestnut mixture and boiled, skinned acorn squash through a blender to make a puree. Return to the pan.
5. Gently reheat and stir in the milk and thyme. Heat until very hot, but do not allow it to boil. Serves 4-6

\*recipe inspired by <http://www.chestnutcharlie.com>