



*for Thanksgiving*

## **Spice Scented Butternut Squash and Apple Bisque With Apple- Coriander Chutney**

*Source: Lynne Vea, PCC Cooks*

The combination of golden butternut squash and tart apples is at its finest when infused with warm spices. Serve this sweet and creamy bisque, so redolent of crisp fall days, with rustic bread and one of PCC's amazing selections of artisan cheeses. **Serves 6-8.**

### **For the soup:**

- 1 butternut squash, about 1.5 pounds
- 3 tablespoons olive oil
- 2 apples, such as Honeycrisp or Pink Lady, cut into small dice
- 1 medium shallot, peeled and chopped
- 1 teaspoon PCC curry powder blend (or use your favorite warm spice blend)
- 4 cups vegetable or chicken broth
- 1 cup cream
- Salt and freshly ground pepper to taste
- Apple-Coriander Chutney (recipe follows)

### **For the squash:**

Cut the squash into several sections and roast in a 350 degree oven for 30-40 minutes, or until a knife inserts easily into the flesh. Cool it slightly, scoop out the soft flesh removing any seeds and chop it into small chunks. You may make the soup right away or refrigerate the cooked squash for up to 3 days.

### **For the soup:**

In a heavy pot, heat the oil and sauté the apples and shallot until the onions are soft. Stir in the curry blend and cook for about a minute. Add the squash, the broth and cream and season with salt and pepper. For a more elegant presentation, cool the bisque slightly and puree it in batches in a food processor until smooth.

### **To serve:**

Ladle the soup into serving bowls, drizzle with coconut milk and top with the chutney.

### **For the chutney:**

- 1/2 cup finely chopped apple
- 1 teaspoon toasted coriander seeds
- 2 tablespoons chopped dried cranberries
- 1 tablespoon each honey and red wine vinegar
- Pinch cayenne
- Salt and pepper to taste

Combine all of the ingredients in a small bowl.