

Butternut Squash Ancho Chile Bisque

Ingredients

- 2 Butternut squash, peeled, deseeded and cubed
- 3 Granny Smith Apples, 2 cored & sliced thin, 1 for garnish.
- 1 Baking Potato, peeled and diced medium
- 1 ancho chili, re-hydrated in hot water, drained
- ½ Yellow onion sliced thin
- 2 TBSP chopped fresh garlic
- 2 bay leaves
- 1/4 cup BLOOD ORANGE FUSED OLIVE OIL
- Chicken stock or vegetable stock - approximately 4 cups
- Heavy Cream

Preparation

Put first 7 ingredients in stockpot, add enough stock to cover by at least one inch, and bring to a boil. Reduce to a simmer and cook until all vegetables are tender. Puree in a blender or food processor (be careful, liquid will be hot) and then push through a strainer. Add a cup of cream to round out flavors and return to heat. Pour into soup cups, drizzle with Blood Orange olive oil and top with a fine julienne of green apple. Add more stock or cream to achieve desired thickness..And top with Chipotle Pepitas if desired.