

Tomato Basil Bisque  
(AmbersKitchenCooks.com)

Ingredients:

1 large butternut squash, about 3 cups cooked squash	2 c. chicken stock
2 T. butter	2 t. salt
½ c. onion, finely diced	2 T. sugar
1 clove garlic, minced	2 t. dried basil
3 - 14.5 oz. cans Hunt's fire-roasted diced tomatoes	2 t. Italian seasoning herb blend
	½-1 c. heavy whipping cream (optional)

Instructions:

1. Cut the squash in half, lengthwise. Scoop out the seeds and pulp from each half. Place both sides cut-side-down in a 9x13 baking dish.
2. Add enough water to come about ¼ inch up the sides of the squash. Cover with foil and bake at 350° for one hour, or until it is fork-tender.
3. Let cool a few minutes, then scoop out the flesh from the skin, and plop it into a blender. (The squash can be cooked in advance, and cooled in a container in the fridge for up to 4 days before using.)
4. While the squash is cooking, in a medium pot, melt the butter and sauté the onion until soft and translucent. Add the garlic and cook for an additional 30 seconds.
5. Scoop the onions and garlic into the blender with the squash. Add one cup of broth. (\*Note: depending on the size of your blender this may need to be done in two smaller batches. Be careful because hot ingredients when blended can expand and leak out of the blender).
6. Blend well, then add back to the pot with the remaining broth and seasonings.
7. Add the tomatoes to the blender, blend well and add to squash/broth. Heat over a medium flame for about 10 minutes, stirring often. If adding cream, reduce heat to low and add cream to avoid the cream from curdling. Serve immediately.