



Local Carnival Squash Bisque

1 Carnival Squash (2-3 lbs)
1 tabl. Olive oil
1/2 cup Minced carrots
1/2 cup Minced Onion
1 Tabl Butter
1/2 Cup Cream
Pinch Cinnamon
2 Cups Chicken Broth
Salt & pepper to taste

Preheat oven to 375. Peel Carnival Squash, cut in 1/2 and remove any seeds. Cube. Drizzle with olive oil. Roast on baking dish 45 minutes. Cool. In a large pot, sauté the onions, carrots and celery in the butter until the onions are soft, about 5 minutes. Add broth and bring to a boil. Reduce heat and simmer 15 minutes. Stir in the squash and simmer. Add heavy cream. Place in blender and puree until smooth. Return to soup pot and warm until ready. Top with crispy bacon and green onions for added flavor.

Chef Jasper Mirabile Jr. and Hen House Markets

