

BUTTERNUT SQUASH AND CRAB BISQUE

INGREDIENTS

2 large cloves garlic, minced
2 tablespoons unsalted butter
1 tablespoon olive oil
2 pounds butternut squash, peeled and cubed
2 shallots, diced
1 cup fresh carrots, diced
1 cup fresh celery, diced
1 quart chicken broth, divided
1 tablespoon fresh sage leaves, finely chopped
1 cup heavy cream
8 ounces crab claw meat
Salt and pepper, to taste

DIRECTIONS

In a large, heavy bottomed Dutch oven over medium heat, add the butter and olive oil. Once butter is melted, add shallot and sauté for about 5 minutes. Add garlic and sauté for until just fragrant, about 30 seconds. Add squash, carrots, celery; Sauté an additional 5 minutes.

Add 3 cups of broth, reserving the rest. Cover pot and simmer until squash is very tender (about 50 minutes to 1 hour). Add the cream and puree in batches in your blender. Return to the Dutch oven. Thin with remaining broth if needed.

Fold in the crab meat and sage. Season with salt and pepper. Garnish with croutons, sage and a little bit more crab meat.