

# Butternut Squash Bisque

BY **CHEF KIRK H. CONRAD**, CHEF IN RESIDENCE, PROJECT BREAD'S CHEFS IN SCHOOLS INITIATIVE

This is one of Chef Kirk's signature recipes. You can either mash this soup by hand or use a processor or immersion blender. Either way, it has been proven to win kids over.

37 pounds butternut squash, peeled and diced  
(about 30 quarts)  
24½ cups low-fat milk  
⅓ cup brown sugar  
2 teaspoons of granulated garlic  
2 teaspoons of onion powder  
2 teaspoons of cinnamon  
1 tablespoon salt  
3 tablespoons margarine  
7⅓ cups chicken stock and more if necessary (or 6 teaspoons chicken base plus 6 cups water)  
2½ cups chopped chives  
⅓ cup low-fat sour cream

**YIELD: 100 SERVINGS (K-5) \* SERVING SIZE: ⅞ CUP**

Cook the squash in a large pot of boiling salted water until very soft, about 20 minutes.

Drain well and mash thoroughly by hand with a whisk or a food processor.

Whisk or process in the milk, until smooth.

Add the brown sugar, pinches of garlic and onion powder, and salt and pepper. Finish with a teaspoon of margarine.

Adjust consistency with a small amount of chicken stock if necessary and return to heat briefly.

Serve hot with garnish of snipped chives, a small teaspoon of sour cream, and fresh crusty bread.

## **NUTRITIONAL INFORMATION**

CALORIES: 91; SODIUM: 211.56 MG; SATURATED FAT: 5.48%

## **USDA REQUIREMENTS MET**

½ CUP RED OR ORANGE VEGETABLE