

**Acorn Squash and Sage Bisque**

Serves: 10-12

Ingredients:

2 Acorn squash

4 Tbsps. brown sugar

1 tsp. Cinnamon

1 tsp. nutmeg

4 Tbsps. butter

1 small onion, chopped small

2 celery stalks, chopped small

2 Tbsps. butter

2 Tbsps. all-purpose flour

½ cup white wine

2 tsps. Sage, chopped

1 tsp. curry powder

1 tsp. nutmeg

1 tsp. cinnamon

4 cups chicken broth

3 cups mashed cooked acorn squash

½ cup brown sugar

Chef John’s Signature Seasoning, to taste

1 cup heavy cream

Preparation:

1. Preheat oven to 400◦F.
2. Split the acorn squash in half (horizontally). Scoop out seeds. Place the acorn squash halves in roasting pan. Sprinkle each cavity with a tablespoon of brown sugar, ¼ teaspoon of cinnamon, 1/4 teaspoon of nutmeg, and a tablespoon of butter.
3. Add 1 cup of water to roasting pan, cover with foil and bake for an hour, until fork tender. Remove from the oven and let cool. Scoop out the acorn squash, and reserve. Discard the skins.
4. In a large saucepan, sauté the onion until translucent and celery in butter. Stir in flour, cook and stir for 2 minutes, deglaze with white wine.
5. Gradually add broth, while bringing to a boil; add sage, curry, nutmeg, cinnamon, brown sugar, acorn squash, Chef John’s Signature Seasoning. Let simmer for 30-40 minutes.
6. In a blender, or immersion blender puree the soup until smooth. Let simmer for 5 minutes and add heavy cream.
7. Pour into bowls; garnish with Wisconsin cheddar baskets and vegetable Brunoises.

**Wisconsin Cheddar Baskets**

Yields: 8

Ingredients:

12 Tbsps. Wisconsin cheddar cheese, sharp and mild, grated

Preparation:

1. Preheat oven to 375 degrees.
2. Mix together both the grated sharp and mild cheeses.
3. Place 1 1/2 individual tablespoons of grated cheese on sheet pan or Silpat and spread out into 2” rounds.
4. Bake for 7 minutes.
5. Remove melted cheddar cheese from Silpat, place hot cheese over silicon mold while pressing down on second silicon mold to form bowl.
6. Let cool, Repeat.