

## Butternut Bisque

- 2 medium carrots, sliced
  - 2 celery ribs with leaves, chopped
  - 2 medium leeks (white portion only), sliced
  - 1 jalapeno pepper, seeded and minced
  - 1/4 cup butter
  - 2 pounds butternut squash, peeled, seeded and cubed (about 6 cups)
  - 2 cans (14-1/2 ounces each) chicken broth
  - 1/2 teaspoon ground ginger
  - 1/2 cup half-and-half cream
  - 1/2 teaspoon salt
  - 1/4 teaspoon white pepper
  - 1/2 cup chopped pecans, toasted
  - 1 pound chorizo sausage, browned and drained.
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In a large saucepan, saute carrots, celery, leeks and jalapeno in butter for 10 minutes. Add the squash, broth and ginger, bring to a boil. Reduce heat, cover and simmer until squash is tender – about 25 minutes.

Cool until lukewarm – then use an immersion blender to puree the mixture.

Add cream and chorizo and heat gently. Adjust salt and pepper as needed. Serve with chopped pecans.

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