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## Harrison's Roasted Butternut Squash Bisque

For perfect fall flavors -- the mild sweetness of butternut squash is perfectly offset with savory garlic and vegetables. Using some local cream helps to make it rich and velvety – but minimizing cream and using vegetable stock and roasted garlic helps to keep the fats and calories down. This recipe has a lot of steps in it – and that's what creates the complex and award-winning flavors.

1 large	Butternut Squash (locally grown if possible)
4 cloves	Garlic – medium size cloves
1 stick	Butter
1 cups	Flour
3 stalk	Celery – chopped
1 large	Onion - chopped
2 small	Carrot - chopped
½ cup	Honey
¼ cup	Sugar
6 cups	Vegetable stock
1 cup	Cream (Meyer Dairy is best)
1 cup	Milk
to taste	Salt and White Pepper

- Heat oven to 350 degrees
- Prepare the squash:
  - first cut in half, peel, and remove seeds. Slice long-ways into 2 inch flat pieces.
  - pre-oil grill then roast squash over a medium flame about 2-3 minutes each side.
  - roast squash in the oven at 350 for 15 minutes or until soft
  - process the prepared squash until smooth (food processor or blender)
- Roast garlic cloves in oven at 350 degrees for about 20-25 minutes or until soft. Garlic can be roasted in skin or peeled – but skin should be removed before putting in soup.
- Prepare roux: melt butter and slowly whisk in flour until thick and a little browned . Hold for final step
- Combine garlic, onion, celery, carrots in food processor and process until smooth.
- Heat vegetable stock over medium high heat and add squash, stir to incorporate. Add garlic/veggie mixture, stir to incorporate.
- Add honey and sugar then season with approximately 1 teaspoon salt and 1 teaspoon pepper.
- Bring to a simmer, reduce heat and slowly stir in cream and milk. Bring to a simmer and stir in ¾ of prepared roux, stirring and simmering for 5 – 10 minutes, until soup has thickened. Add additional roux only if needed.
- Further blending makes this soup more velvety – a stick blender works best.
- Add any additional salt and pepper as needed.
- Makes about ¾ of a gallon – or 12-16 cups of soup

**Recipe by Chef Harrison Schailey**  
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