

**Local Butternut and Cider Bisque with Sage**  
Good Thyme Restaurant and Catering



2 butternut squash, peeled, seeded, diced  
1 yellow onion or leek, diced  
2 c. local cider  
2 quarts chicken stock  
1 bunch fresh sage, cleaned sliced  
1 c. heavy cream  
salt and pepper to taste  
2 Tbsp. olive oil

Sweat onions in olive oil, add the squash, cider, stock and simmer for 30 minutes. With a hand blender, blend till smooth. Add the heavy cream and season with salt and pepper to taste. Ladle into a cup and garnish with sliced sage leaves