



BUTTERNUT PEAR CURRY BISQUE

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BAH Note: I made a few modifications to the recipe that Debra was kind enough to supply. Since this is Debra's memory, I'm showing the recipe she used. But lean in and I'll tell you what I did different. First, I used all of pulp I got from a 3 pound squash. I didn't measure out exactly how many cups this was but I was happy with the results. Next, you'll want to remember to roast your squash *cut side down*. I didn't and had to double the oven time for my butternut. Also, I changed up the amount of liquids. I used a 12 ounce can of pear nectar, one can of vegetable broth, and 2 cups water. Lastly, I didn't have another pear to use for garnish so I improvised by crisping up some prosciutto and sprinkled it on the top like confetti.

- 1 butternut squash (about 2 3/4 pounds)
- 1 tablespoon butter
- 2 cups chopped peeled Bartlett pear (about 1 pound)
- 1 1/2 cups thinly sliced onion
- 2 1/3 cups water
- 1 cup pear nectar
- 2 (14 1/2-ounce) cans vegetable broth
- 2 1/2 teaspoons curry powder
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 cup half-and-half
- 1 small Bartlett pear, cored and thinly sliced

Preheat oven to 375°. Cut squash in half lengthwise; discard seeds and membrane. Place squash halves, cut sides down, on a baking sheet; bake at 375° for 45 minutes or until tender. Cool. Peel squash; mash pulp. Set aside 3 1/2 cups pulp, reserving remaining squash for another use.

Melt butter in a large Dutch oven over medium-high heat. Add chopped pear and onion; sauté 10 minutes or until lightly browned. Add squash pulp, water, and next 5 ingredients (water through pepper). Bring to a boil; partially cover, reduce heat, and simmer 40 minutes. Place one-third of squash mixture in a blender; process until smooth. Pour puréed mixture into a large bowl; repeat procedure with remaining squash mixture. Return squash mixture to pan; stir in half-and-half. Cook over low heat 3 minutes or until thoroughly heated. Ladle soup into bowls, and garnish with pear slices.