

## Warm Your Soul with Ashten's Local Winter Squash Bisque with Honey

Ashley VanCamp, owner of award-winning Ashten's Restaurant in downtown Southern Pines, is recognized nationally for her ability to transform locally sourced meat and produce into the sort of soul-satisfying meals that bring patrons back week after week. She has shared a recipe for her go-to bisque for warming these dark winter nights.



Ashten's Restaurant, 140 East New Hampshire Avenue, Southern Pines, NC (910) 246-3510. Open Tues-Thurs, 5:30-9:00. Fri-Sat, 5-10. Sunday Dinner 5-9.

[www.ashtens.com](http://www.ashtens.com)

### Roasted Local Winter Squash Bisque with Local Honey

- 2 pounds Local Winter Squash, such as Butternut or Acorn, Peeled, Seeded and Cubed
- ½ Cup plus 2 Tsp Vegetable Oil
- 3 tsp salt
- 3 Tbsp local honey
- 6 Cups water
- 1 med size yellow onion, diced
- 1 Tbsp minced garlic
- 1 Tbsp minced fresh ginger root
- 1 bay leaf
- 1/2 tsp white pepper
- 1 tsp 5 spice powder
- 3 cups heavy cream

Preheat oven to 375

Toss squash with ¼ cup vegetable oil and 1 tsp salt. Roast on baking sheet for 30-40 minutes until tender. Meanwhile, heat 2 tbsp vegetable oil in large pot, add onion and cook slowly until lightly browned. Add garlic and ginger and cook 1 minute. Add Bay Leaf, five spice, honey, and water. When squash are ready, add them to pot. Simmer 20 minutes. Remove bay leaf and puree in small batches in blender – being very careful with hot liquids! Add pureed soup back to pot and add heavy cream and salt and white pepper to taste. Simmer for another 10 minutes. For a very velvety soup you can then strain soup through a fine mesh strainer or enjoy as is! Yields 8 cups.