

# Basin Harbor

## Squash Bisque

### Ingredients

- |  |                                  |
|--|----------------------------------|
| 8 small pumpkins, approximately 6" wide  | 4 acorn squash, peeled and cubed |
| 4 strips cob smoked bacon, sliced very thin  | 1 tbsp sugar                     |
| 4 medium carrots, peeled and diced   | Pinch of salt and cayenne pepper |
| 2 medium onions, peeled and diced  | 1 oz dark rum                    |
| 1 bouquet garni (peppercorns, parsley,<br>thyme, bayleaf)-reserve for meal service | 1/2 oz lime juice                |
| 3 quarts chicken stock   | 1/4 lb vermicelli                |
| 4 chefs potatoes, peeled and cubed   | Chopped parsley                  |

### Method

1. Thoroughly clean pumpkins. Remove enough of top with stem to use pumpkin as a bowl. Scoop out all seeds and loose pulp from inside and under the top. Replace tops, lightly coat whole pumpkin with oil and roast at 350° for about 10 minutes.
2. Slowly render bacon until crisp. Add carrots, onions and bouquet. Cook until vegetables are soft.
3. Add stock and simmer for 90 minutes.
4. Add potatoes, squash, salt and pepper. Simmer 40 minutes, then puree.
5. Add rum and lime juice. Check seasoning.
6. Garnish with a few strands of cooked vermicelli and chopped parsley. Serves 8.

