

BUTTERNUT SQUASH BISQUE & GRILLED CHEESE SANDWICH



BUTTERNUT SQUASH BISQUE

1 butternut squash

1 onion

2 stick celery

2 large carrots

Fresh thyme

Fresh rosemary

1 quart chicken stock

1 cup heavy cream

2 tablespoons olive oil

Spices: mustard seed, nutmeg, cinnamon,
curry, salt and pepper

DIRECTIONS:

Set your oven to 375° F. Chop all vegetables into large cubes. Coat with olive oil salt and pepper. Roast for 45 minutes or until golden brown. Add roasted veggies to a stock pot. Add chicken stock, cream, and more salt and pepper to your taste. Simmer for 25 minutes, blend with fresh herbs thoroughly, place back in pot and serve! Add more stock if too thick.

GRILLED TWO-CHEESE SANDWICH

1/2 cup Gruyere cheese

1/2 cup Jarlsberg cheese

Sliced sourdough bread

Butter

DIRECTIONS:

Shred your cheese completely. Warm a flat pan to medium heat. Melt butter in the center of the pan. Place a pinch of cheese on the melted butter. Place one slice of bread on top of the cheese. Now build your grilled cheese sandwich in the pan. The result will be a golden brown cheese crisp built right into the bread. Enjoy!