

# Betty's Butternut Squash Soup Served with Sippets

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In this video, Betty demonstrates how to make one of the dishes she and her husband, Rick, were served at the Rivue Restaurant in the Galt House Hotel during their Titanic Adventure. This is a lovely Butternut Squash Soup, served with Sippets. The squash is boiled in chicken broth until tender, and then blended and seasoned. It is served with sippets, which are sticks of toasted rye bread soaked in Irish whiskey (optional).

Ingredients:

1 butternut squash  
1 onion, chopped  
2 tablespoons butter or margarine  
6 cups chicken broth  
salt, to taste,  
ground pepper, to taste  
ground nutmeg, to taste  
2 or 3 slices of dark rye bread  
extra virgin olive oil, for brushing rye bread  
Irish whiskey (optional--I used Maker's Mark bourbon whiskey.)  
whipped cream for garnish (I used Redi-Wip, which is sweetened whipped cream.)



Peel and cut a butternut squash into 1-inch cubes and set aside. In a large deep saucepan, melt 2 tablespoons butter. Add 1 chopped onion and cook until clear, about 5 to 8 minutes. Add squash cubes and 6 cups chicken broth. Bring to a simmer, and cook until squash is tender. You can test for tenderness with a fork. Remove squash cubes with a slotted spoon, and place them in a blender and puree. Return the pureed squash to the saucepan of broth and onions. Stir in salt, ground pepper, and ground nutmeg, to taste. Place back on the stove for and heat, almost to boiling. To serve, have sippets prepared ahead of time: Take 2 or 3 slices of dark rye bread and cut them diagonally, about 1 inch in width. Brush with extra virgin olive oil, and bake in a 350 degree oven until they are crisp—about 5 to 8 minutes. Remove and place on a plate. If desired, drizzle a little Irish whiskey over the ends. When serving the Butternut Squash Soup, ladle hot soup into an individual serving bowl, place a dollop of whipped cream in the center, add a few drops of Irish whiskey to the whipped cream, as it floats on top, and place a sippet, whiskey end down, at the center of the whipped cream. Serve immediately. Delicious and showy!