

Squash Bisque with Honeybush Pumpkin Chai Tea

TOTAL TIME: 1 hour 15 minutes

1 C strong Honeybush Pumpkin Chai tea
(brewed and cooled)
2 T olive oil
1 lg onion (diced)
2 cloves garlic (minced)
1 delicata squash (peeled, seeded, and
diced)
1 honeynut squash (peeled, seeded, and
diced)
1 butternut squash (peeled, seeded, and
diced)
2 lg sweet potatoes (peeled and diced)
6 C vegetable stock

1 C heavy cream
1 T fresh sage (chopped)
1/2 † ground nutmeg
1/4 † ground mace
1/2 † ground cinnamon
1/8 † ground cloves
1 T fresh ginger (grated)
1/2 teaspoon ground ginger
Juice and zest of 1 orange
Salt and pepper to taste
Fresh sage leaves (for garnish)
Salt and pepper to taste

HEAT THE OLIVE OIL in a large pot over medium heat.

SAUTÉ THE ONION and garlic until softened and fragrant.

ADD THE DELICATA, honeynut, butternut squash, and sweet potatoes to the pot, stirring to combine.

POUR IN THE VEGETABLE STOCK and brewed Honeybush Pumpkin Chai tea. Bring to a boil, then reduce heat and simmer until the vegetables are tender, about 30-40 minutes.

BLEND THE SOUP using an immersion blender or in batches in a regular blender until smooth and creamy.

STIR IN THE HEAVY CREAM, chopped sage, nutmeg, mace, cinnamon, cloves, fresh ginger, ground ginger, orange juice, and zest. Season with salt and pepper to taste.

SIMMER FOR A FEW more minutes until the bisque is heated through.

LADLE THE BISQUE into bowls and garnish with fresh sage leaves.