

Butternut Squash Puree from Perry's Steakhouse & Grille

(Adapted from [The Weekend Gourmet](#))

4 cups chicken stock
1.25 pounds peeled and cubed butternut squash
1 chopped garlic clove
1/2 thinly sliced yellow onion
2 tablespoons sugar
salt & pepper to taste
1/2 stick butter, softened
2 slices crumbled cooked bacon
1/4 cup maple syrup

Topping:

1 cup breadcrumbs
1/4 cup grated parmesan
2 tablespoons olive oil

Add chicken stock to a large Dutch oven over med-high heat. Add butternut squash, garlic clove, and yellow onion. Bring to a boil, then lower heat to med-low. Add sugar and salt & pepper to taste. Cover and cook until the squash is tender – about 20 minutes. When the squash is cooked, drain it using a mesh strainer and transfer to a large mixing bowl. Save the cooking liquid in case you need it to thin the puree.

Puree the squash-onion mixture using an immersion blender. Add butter cut into pieces and incorporate using the immersion blender. Then, add bacon and maple syrup. Puree just until the maple syrup is incorporated. No worries -- the bacon will stay in bite-sized pieces! If the mixture seems thick, add a bit of the reserved cooking liquid to make it a smooth consistency. I added about 1/4 cup of the cooking liquid, but your mileage may vary. Transfer the butternut puree to a buttered oven-proof casserole dish.

Combine breadcrumbs, parmesan, and olive oil in a small bowl. Stir to evenly coat the bread crumbs with the oil. Sprinkle on top of the butternut puree. Place the casserole in the oven and turn on the broiler. Broil until the breadcrumb topping is golden-brown. Keep a close eye on the dish as it broils...it only takes a second for it to go from browned to burnt!