

SILKY ROASTED BUTTERNUT SQUASH SOUP

Roasted butternut squash and Land O' Lakes' Butter Sauce come together in this Creamy Roasted Butternut Squash Soup, built on Sandridge's Butternut Squash Bisque. Warm and comforting with a velvety finish, it's a dependable, high-margin soup option that executes consistently, service after service.



Ingredients:

- (16 oz.) Land O' Lakes® Butter Sauce
- 1-gallon Sandridge Butternut Squash Bisque
- ¼ cup Heavy Cream
- 1 tsp. Ground Nutmeg
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper

Instructions:

1. Heat Sandridge Butternut Squash Bisque in a saucepan over medium heat.
2. Whisk in Butter Sauce until fully combined and smooth.
3. Stir in heavy cream and nutmeg; season with salt and pepper.
4. Heat to 165°F using desired method; hold hot until service.



Product	Description	Code #	Pack Size
 Brickman's® Butternut Squash Bisque	This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices.	 374850	2/8 lb

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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