

Butternut Squash Sage Cream

Yield: 48 oz

INGREDIENTS

- 1 qt Glenview Farms® 40% heavy cream
- 2 oz clarified butter
- 6 oz fresh sage, rough chopped
- 4 oz rice wine vinegar
- 1 qt Classic Tureen® butternut squash bisque
salt and pepper

PREPARATION

Reduce heavy cream in a heavy-bottom saucepot until nappe or halfway. Meanwhile, heat clarified butter and brown sage. Carefully add vinegar to sage and butter pan. Reduce until almost dry. Add to cream mixture. Add butternut squash bisque. Season to taste. Pair with Molly's Kitchen™ chicken pot pie empanadas.

