












Blue Crab and Butternut Squash Soup

Disney's Grand Floridian Resort & Spa
Narcoossee's








Ingredients

-  1 oz. butter
-  4 oz. onion, diced
-  1 oz. garlic, diced
-  Fish or lobster stock (see recipe below)
-  1 pound butternut squash, skinned and seeded, then diced
-  1 oz. all-purpose flour
-  1/2 cup 2-percent milk
-  1/8 oz. Thai curry paste
-  1/8 oz. salt
-  8 oz. blue crab, canned
-  1 cup heavy cream

Directions

1. In saucepan, sauté onions and garlic in the butter.
2. Add stock (see recipe below) and squash and cook until squash is tender.
3. Puree in blender or food processor, return to saucepan and add heavy cream.
4. Mix flour and milk together, add to the squash mixture and let thicken.
5. Add curry paste and season with salt and pepper.
6. Add crab meat before serving.

Ingredients for Fish or Lobster Stock

-  4 pounds fish bones or lobster shells
-  2 gallons cold water
-  4 black peppercorns
-  1/2 pound onions
-  1/2 pound celery
-  1 bay leaf
-  1 tablespoon thyme

Directions

1. Combine all ingredients and bring to boil. Lower heat, simmer for 45 minutes.
2. Strain broth. Store broth in refrigerator or freeze until needed.



