



# *Vegetable Ham Bisque*

Use any fall squash to make this  
comforting soup!



## *Ingredients*

- 6-8 medium potatoes, peeled and chopped
- 1 red bell pepper, chopped
- 3-4 carrots, peeled and chopped
- 1 butternut squash or other similar squash, peeled and chunked
- 1 large or 2 small onions, chopped
- 1 meaty ham bone
- 4 cloves of garlic
- 1 T. parsley
- 3 T. salt
- 1 T. ground turmeric
- 1 T. ground pepper
- 2 T. butter
- 1 c. heavy cream (you can use milk or half and half.)



## *Directions*

Put all of the vegetables and the ham bone into a large pot (6-8 quart), as well as the spices and cover with water. (You can also use chicken broth.) Put on the lid and simmer for about 45 min. until everything is soft and the ham is falling off of the bone. Remove the bone and reserve. Puree everything in the pot with an immersion blender or use a food processor and return to the pot. Trust me, the immersion blender is easier. Cut away any bits of meat from the ham bone and add them back to the pot. Taste at this point and see if you need to add any more seasoning for your taste. Add the butter and the cream and stir and heat all together! This makes so much soup, I was able to freeze some and still had plenty leftover for a meal tomorrow.