

Bennett Davis, Associate Broker, shares his Butternut Squash Soup



CHATTING WITH BENNETT

What do you do at Corporate Realty?

I started at Corporate Realty in 1989. I work as a leasing agent in the office division group. The most rewarding thing about my work is the people I work with.

What made you want to share your recipe with Corporate Realty clients?

I want to share this recipe with our clients because we all relate to good food. It's a unifier.

How long has the recipe been in your family?

This recipe has been in my family for over 20 years. Everyone will ask you for this recipe. Most people think the soup is really difficult to make, but the secret is it's not.

How is this recipe best served?

It's best served hot with a glass of champagne.



"My favorite New Orleans food is an oyster po-boy."



CORPORATE REALTY

201 St. Charles Avenue, Suite 4411, New Orleans LA 70170

Home-cooked Talent



Butternut Squash Soup Serves 6-8

INGREDIENTS

- 2 ½ lb. butternut squash
- 4 c. low sodium chicken broth
- ½ stick of butter
- 1 c. of heavy cream
- salt to taste
- pepper to taste
- dash of ground cayenne pepper
- chive for garnish
- 2-3 medium size boiled shrimp to top off (optional)

STEP 1

Peel squash and cut into about 2-inch square pieces. In a pot, add squash and chicken broth. Bring to boil, cover and simmer until squash is soft (about 15-20 minutes).

STEP 2

In a blender, carefully puree broth and squash pieces together. It's best to do this step in batches. Once the squash is blended together, place it all back into the pot. Add butter and cream. Mix in salt and pepper to taste. Add the dash of cayenne. Stir until all flavors combine and butter melts. Add chive for garnish and/or boiled shrimp. Serve and eat.

