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## Chef's Corner

Bon Appetite Central Oregon,

I would like to first introduce myself to you. My name is William Cary. I am the new executive chef at Brand 33. I am an ACF Certified Chef de Cuisine. I have been in the industry for over 25 years and am very excited at having the opportunity to please and entice your taste buds. As your chef, I am going to give away some of my recipes, hints, and useful cooking tips in this new addition to our web site. I will also give you a rundown on some of our events and a few of our special dishes.

### New on the menu!

Brand 33's Homemade Butterscotch Sunday 8.00

Homemade butterscotch actually made with Scotch whisky, Eberheard's vanilla ice cream, candied hazelnuts, a tulie cookie and real whipped cream. I promise you have never had butterscotch this good before!

### Chef's quote:

Cooks question: "Chef, how long do I cook this for?" Chef's answer: "Until it's done!"

Recipe: Butternut Squash Soup

### Ingredients

1 (2 to 3 pound) butternut squash, peeled and seeded  
2 tablespoons unsalted butter  
1 medium onion, chopped  
6 cups chicken stock  
Nutmeg  
Salt and freshly ground black pepper

### Directions

Cut squash into 1-inch chunks. In large pot melt butter. Add onion and cook until translucent, about 8 minutes. Add squash and stock. Bring to a simmer and cook until squash is tender, about

15 to 20 minutes. Remove squash chunks with slotted spoon and place in a blender and puree. Return blended squash to pot. Stir and season with nutmeg, salt, and pepper. Serve.

Chef's tip: a little heavy cream really satisfies.

Serves 6

Calories: 125

Total Fat: 5 grams

Saturated Fat: 2.5 grams

Protein: 3 grams

Total carbohydrates: 19 grams

Sugar: 4 grams

Fiber: 3.5 grams

Cholesterol: 10 milligrams

Sodium: 1044 milligrams