Vegetable Bisque

1 Stick Butter

1 Large Onion SLICED

2 Medium Red Potatoes Sliced

2 Carrots Sliced

4 Cups Yellow Squash Sliced

1 Qrt Chicken Stock

1 Tblspn Salt

1/4 tspn Cayenne

1 Cup Pet Milk

Paprika

Melt butter and Carmelise Onion. Add veggies, stock, salt & pepper. Boil for about an hour, until tender. Purée in blender, only filing half of blender at a time. Return to pot and add Pet milk. Sprinkle each bowl or ramekin. (It may be frozen) Serves 6.