

Butternut Squash and Apple Soup

Ingredients

Yields 10-12 servings

2 each	butternut squash, peeled, deseeded, diced $\frac{3}{4}$ "
2 each	onions, medium diced
2 tbl	butter
2 tbl	Fresh chives, chopped
1 tsp	nutmeg, ground
$\frac{1}{2}$ tsp	allspice
2 tbl	brown sugar
6 cups	Chicken broth
$\frac{1}{2}$ cup	heavy cream
$\frac{1}{2}$ cup	apple sauce
2 each	granny smith apples, peeled, diced fine
1 tbl	butter
$\frac{1}{2}$ each	lemon

Method

- Peel and dice apple, cover with water and squeeze $\frac{1}{2}$ lemons' juice into water to prevent browning. Drain apples. Heat small sauté pan, add 1 tbl butter and apples. Cook over medium flame until just tender, set aside
- In large soup pot add 2 tbl butter and onion, cook until just wilted. Add squash and continue to cook over medium flame stirring frequently until squash begins to soften (about 5 minutes)
- Add chicken broth and bring to a simmer, simmer gently until squash is soft (about 20 minutes). Be careful not to evaporate too much of the broth
- Add nutmeg, brown sugar and apple sauce, simmer for 2 minutes more
- Puree soup. This can be done in a food processor, blender, immersion blender or food mill. If you don't have any of these use hand masher and mash the best you can
- The soup should be thick enough with just the pureed squash
- Adjust seasoning with salt, pepper and perhaps brown sugar depending upon the sweetness of the squash
- Add cream and mix well
- At service add chopped chives and cooked diced apples



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