



Butternut Apple Soup

Recipe from Executive Chef Terry Dox

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| 2 tablespoons butter | 1 ½ cups water |
| 1 small onion, chopped | 1 tablespoon chopped fresh thyme,
OR ¼ teaspoon dried thyme |
| 2 medium butternut squash, peeled,
seeded, and cut into ¾" pieces | 1 tablespoon salt |
| ¾ pound Golden Delicious apples,
peeled, cored, and coarsely chopped | ½ tablespoon coarsely ground pepper |
| 1 ¾ cups chicken broth | 1 cup half-and-half |

In a 4-quart saucepan, melt butter over medium heat. Add onion and cook about 10 minutes or until tender. Add squash, apples, chicken broth, water, thyme, salt and pepper. Bring to a boil. Reduce heat. Cover and simmer, stirring often, about ½ hour or until squash is very tender. Pour 1/3 mixture into blender. Remove center of blender cover to allow steam to escape. Puree until smooth. Pour into bowl and repeat process with remaining mixture (1/3 at a time). Return puree to saucepan. Stir in half-and-half. Heat through over medium heat stirring occasionally. Do not boil. Serve hot. Makes about 8 cups.

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