

Idiot's Kitchen Recipe – Squash Apple Bisque

Recipe from www.idiotskitchen.com



Ingredients:

1 Butternut Squash
1 Medium Onion
1 Stick of Butter
2-3 Firm, flavorful Apples
1 (14 ounce) can Vegetable Broth
1 Cup Water
1 Pint Half & Half
Nutmeg
Salt & Pepper

Pre-heat the oven to 350 degrees. Cut the squash in half, remove the seeds and bake 30-40 minutes until tender. Allow the squash to cool.

Chop the onion and sauté in ½ stick (4 Tablespoons) butter until soft but not browned. Remove the outer peel from the squash and add it to the onions in a large soup pot.

Peel, core and chop 1 or 2 apples. Use firm, flavorful apples such as Honeycrisp, Haralson, Jonathan or McIntosh. Add the chopped apples to the pot. Reserve 1 apple for later.

Add 1 can of Vegetable stock and 1 cup of water. Simmer soup 20-30 minutes until the apples are tender. Working in small batches or with an immersion blender, blend soup until smooth. Return soup to the pot and add 1 pint of half & half and the remaining ½ stick butter.

Salt and pepper to taste. Add nutmeg (½ to 1 teaspoon) to taste. Peel, core and dice the remaining apple into tiny, tiny pieces and add to the soup. Cook over low heat to melt the butter and re-warm the soup.