

Butternut Squash and Apple Soup

Prep time: 15 minutes

Cook time: 1 hour

6-8 servings

Ingredients

- 1 large onion, chopped
- 5 lbs. butternut squash, peeled & diced
- 3 granny smith apples, cored & chopped
- 1 gal. vegetable stock
- ½ c. heavy cream
- 2 sprigs fresh thyme
- 1 tsp. ground cinnamon

Directions

- Sauté onion.
- Then add squash, apples, spices, herbs and sauté 3-5 minutes.
- Pour in vegetable stock and bring to boil, reduce heat and simmer for one hour.
- Puree soup with a wand blender or a food processor.
- Add ½ cup heavy cream and serve.

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