

## **Apple and Winter Squash Soup**

1/2 cup butter

2 large onions, chopped

4 cups peeled, diced apples (Spy, Granny Smith or other cooking apples)

8 generous cups peeled, diced squash (butternut or hubbard)

8 cups (2L) chicken stock

2 cups light (5%) cream

Salt and pepper

- Melt butter in heavy bottomed stock/saucepan.
- Add onion and apples. Gently cook for about 5 minutes until soft.
- Stir in squash and stock.
- Bring to a boil. Reduce heat and simmer for 25 – 30 minutes.
- Puree.
- Add cream, salt and pepper to taste.