

## BUTTERNUT SQUASH-APPLE SOUP

1 ½ qt. chicken stock (1 lg. can)	½ tsp. thyme
2 lb. squash cut into 2-inch pieces	½ cup half and half
2 med. Granny Smith apples	½ tsp. salt
1 lg. onion chopped	¼ tsp. pepper
2 med shallows chopped	sour cream for garnish

Heat chicken stock until simmering. Add squash, apple, onion, shallots, and herbs. Simmer covered for 30 minutes. Puree in food processor. Return to pan and add half and half. Add salt and pepper and simmer for 6 minutes.

(Soup was too bland and too thin. I added cayenne pepper, ginger, more salt and pepper – still too bland. It needs more squash, more half and half and more spices – maybe more onion. There was plenty of apple – maybe too much. Good with a little curry.