

Apple Butternut Squash Soup

STONEWALL KITCHEN



INGREDIENTS:

- 2 Tbs. Butter
- 1/2 Cup onion, chopped
- 2 granny smith apples, peeled, cored and chopped
- 2-2 1/4 Pounds butternut squash, peeled, seeded and cut into 2 inch chunks
- 3 Cups chicken broth
- 1/4 Tsp. Ground nutmeg
- 1/2 Cup light cream
- 1 bottle Stonewall Kitchen Roasted Apple Grille Sauce
- Salt and pepper to taste

DIRECTIONS:

In a small saucepan melt butter and cook the onion and apple until tender. Place butternut squash in a large saucepan and cover with water. Cook squash until tender. Drain. Combine the squash, apple and onion mixture in a food processor and process until smooth. Return these ingredients to the large saucepan. Add remaining ingredients heat through and serve in warm bowls.