

# Butternut Squash and Apple Soup

Servings 6

## Ingredients

- 3 Large Butternut Squash peeled and cubed
- 1 Fennel Bulb Chopped
- 6 Apples (Peeled and Rough Chopped)
- 2 Large Onions Peeled & Chopped
- 6 Peeled Garlic Cloves
- ½ Cup Extra Virgin Olive Oil
- 1 Teaspoon Fresh or Dried Thyme
- 1 Teaspoon Ground Cinnamon
- ½ Teaspoon Ground Nutmeg
- ¼ Teaspoon Ground Ginger
- Salt & Pepper to Taste
- ½ Gallon Vegetable Broth
- 2 Cups Apple Sauce
- 3 Cups Light Cream

Croutons--- 4 Slices Rye Bread (Small diced and baked in 325° for 15 Min or until Light Golden Brown)

## Instructions

- Preheat the oven to 400°F. Place the squash, fennel, apples, onion and garlic on a baking sheet and set aside.
- Whisk together the oil and spices, and pour over the veggies. Stir to coat; roast them in the oven for 30 - 40 minutes. Turn the veggies over halfway to prevent burning.
- When the veggies are done roasting, place them in the stock pot, add broth, applesauce and bring to a boil. Turn down to low and let simmer for about 10 - 15 minutes, or until all the ingredients are tender.
- Blend the soup with an immersion blender (in the pot) until you have a creamy, smooth texture. Add cream as needed; depending on the consistency you like. Serve warm with a drizzle of olive oil, some cracked pepper and Rye Croutons.