

Butternut Squash-Apple Soup

Williams-Sonoma Kitchen

Donna's Notes: I found this recipe on the back of a jar of pureed butternut squash that Williams-Sonoma used to carry. As it's no longer available, I now purchase a medium butternut squash (enough to yield two pounds cooked) and cook it in my pressure cooker until tender. You can also roast or steam peeled and cubed squash. Before adding to the soup, I mash it in a bowl. Once the soup is done cooking, I use an immersion blender to make the soup smooth.

Prep Time: 15 minutes

Cook Time: 20 minutes

Servings: 8

Ingredients

3 Tbs. unsalted butter
1/2 finely peeled, diced Granny Smith apple
3 teaspoons dry white wine
1/3 cup minced shallots
1/2 teaspoon ground ginger
1/2 teaspoon cinnamon
Salt and pepper to taste
1 jar (2 lb.) butternut squash puree*
2 to 2-1/2 cups chicken stock, warmed
1/2 teaspoon chopped fresh sage

Preparation

1. In a large saucepan, over medium heat, melt butter. Add the apple and shall and sauté, stirring occasionally until softened, about 5-7 minutes.
2. Add the wine, ginger, cinnamon, salt and pepper and sauté until fragrant, about 1 minute.
3. Add the butternut squash puree, 2 cups of the stock and the sage. Bring to a simmer, reduce the heat to medium-low and cook stirring occasionally for 20 minutes. Add more stock if you find soup too thick.