

# Butternut Squash Soup



## ingredients

- 1 medium Butternut Squash
- 3 tart Green Apples - peeled and coarsely chopped
- 1 medium Onion, peel & chop
- 1/4 teaspoon Rosemary
- 1 teaspoon Salt
- 1/4 teaspoon Pepper
- 3 (10 1/2 ounces) containers Chicken Broth
- Water – as required
- 1/4 cups Heavy Cream or Half-and-Half
- chopped Fresh Parsley for garnish

## Preparation

Peel squash and seed it; cut into chunks. Combine squash with apples, onions, rosemary, salt, pepper, broth and water in a large heavy saucepan. Bring to a boil and simmer, uncovered, for 45 minutes.

Puree soup in blender or food processor. Return mixture to saucepan and bring just to boiling point, then reduce heat. Before serving, add cream. Serve hot, with chopped fresh parsley sprinkled on top.