Butternut Squash Soup

**INGREDIENTS**

- 3 lbs butternut squash, peeled and seeded
- 1 tart green apple, peeled, cored, chopped (squash and apple ratio should be 3:1)
- 1 medium onion, chopped
- 2 tbs unsalted butter
- 6 cups chicken stock
- Nutmeg (to taste)
- Salt & freshly ground black pepper

**WHERE TO FIND IT**

- Iovine Brothers, OK Produce, Fair Food Farmstand
- Iovine Brothers, OK Produce, Fair Food Farmstand
- Iovine Brothers, OK Produce, Fair Food Farmstand
- Condiment, Iovine Brothers, Hatville Deli
- Condiment, Jonathan Best
- Head Nut, Jonathan Best
- Head Best, Jonathan Best

**Yield:** 6 Servings  
**Cooking Time:** 1 hour

For more recipe ideas, visit The Cookbook Stall at Reading Terminal Market
Butternut Squash Soup

DIRECTIONS

1. Cut squash into 1-inch chunks.

2. In large pot melt butter. Add onion and cook until translucent, about 8 minutes.

3. Add squash, apple, & 5 cups of stock. Bring to a simmer and cook until squash & apple are tender, about 15 to 20 minutes.

4. Remove squash, onion & apple chunks with slotted spoon and place in a blender and puree. Transfer puree to a clean pot & slowly add broth until soup is desired consistency. Stir & season with nutmeg, salt & pepper.