



## ***Chef Cerrato's Butternut Squash & Apple Soup***

2 Lbs Diced Butternut Squash

1 Lb Sliced Peeled Apples (Canned Apples Can Be Substituted)

48 Oz Chicken Stock

1 Large Onions - Diced

1 Cup Pure Maple Syrup

4oz Brown Sugar

1 Tbs Ground Cinnamon

1 Tsp Ground Nutmeg

1 Oz Green Tabasco

2 Sticks Butter (Cut Into 4 Pieces)

1 Pint Heavy Cream Salt &

Pepper To Taste



- Place squash, apples, onions, chicken stock, maple syrup, brown sugar, cinnamon, nutmeg & green Tabasco in a heavy bottomed pot.
- Bring to boil.
- Reduce to simmer and simmer until ingredients are tender
- Remove from stove and place into a food processor or blender in batches and puree until smooth
- Return to stove. Over very low heat whisk in butter until it is incorporated.
- Then add heavy cream, salt and pepper.
- Serve and enjoy