



Sparkle Kitchen

Roasted Apple Soup

Ingredients

6 medium baking apples such as Braeburn, Cortland or Granny Smith, peeled, cored and quartered

1 medium baking potato, peeled and chopped

1/2 small butternut squash, peeled and cubed

1 large onion, quartered

2 teaspoons olive oil

1/4 teaspoon white pepper

4 cups chicken or vegetable broth

1-2 tablespoons fresh sage (optional)

cream, butter or nutmilk (optional)

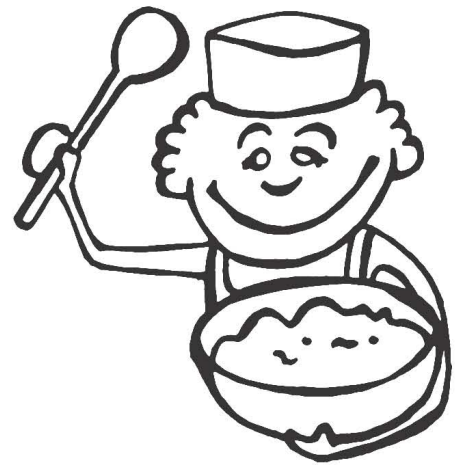
salt

Directions

Preheat the oven to 425°F. In a large bowl, combine apples, potatoes, butternut squash and onion, and toss gently with the oil and the 1/4 tsp white pepper.

Spread the apples and vegetables in a single layer on a large baking sheet. Bake, uncovered, about 30-45 minutes, = until they begin to brown. Stir once during baking. (The apples will get a bit mushy — and that's OK.)

Transfer apple and vegetable mixture to a large saucepan. Add broth and bring to a boil; reduce heat. Cover and simmer about 20-30 minutes or until the potatoes & squash are very tender. Cool slightly.



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Finely chop the fresh sage and pan fry for 1-2 minutes in a little butter or oil. Add to the soup.

In batches, transfer the cooked apples and vegetables to a blender, and blend until smooth. Move each batch to a large bowl, and then blend the next batch. When complete, return the soup to the saucepan, add salt and white pepper to taste, and heat through.

Add a little cream, butter, or nut-milk if you want a creamer texture (I added 1.5 tablespoons of butter), or water if it needs thinning. And serve!