

# Cornell Cooperative Extension | Schoharie and Otsego Counties

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## **Butternut Squash and Apple Soup**

### **Ingredients:**

3 tablespoons butter

1 large onion, chopped

1 medium butternut squash (about 3 lbs.) peeled, seeded and cut into 1-inch cubes

6 cups chicken broth, low sodium

4 granny smith apples, peeled, cored & chopped

½ teaspoon nutmeg

2 cups evaporated skim milk

salt and pepper to taste

2 tablespoons packed brown sugar (optional)

Makes 10 servings - 18% calories from fat

Amount Per Se	rving		
Calories 20	0 Calo	ories fron	n Fat 3
		% Da	ily Valu
Total Fat 4g			69
Saturated Fat 2.5g			139
Trans Fat	0g		
Cholesterol 15mg			5%
Sodium 450mg			19%
Total Carbo	hydrate 3	39g	13%
Dietary Fiber 5g			20%
Sugars 22	2g		
Protein 7g			
Vitamin A 30	00% • \	Vitamin (	60%
Calcium 259	6 • 1	Iron 6%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than	85g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400m 375g 30g

### **Instructions:**

- 1. In a large pot, melt butter over medium heat.
- 2. Add chopped onion & sauté, stirring occasionally, until tender and translucent (4 to 6 minutes).
- 3. Add butternut squash and chicken broth. Bring to boil reduce heat to medium low.
- 4. Simmer, stirring occasionally, until squash is tender (about 20 minutes).
- 5. Add apples and nutmeg. Simmer, stirring occasionally, until apples are tender (about 15 minutes).
- 6. Using a blender or food processor puree soup in batches until smooth.
- 7. Return soup to the pot, stir in evaporated milk and season with salt, pepper & brown sugar. Keep soup hot at all times.

### Note:

• Soup may be frozen and stored in the freezer for 1 to 3 months.



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