

## Simply Delicious with Chef Tom AUTUMN HARVEST SOUP



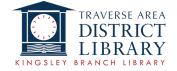


## **Ingredients:**

1	Small	Butternut Squash, peeled, seeded and cubed
1	Small	Rutabaga, peeled and cubed small
1	Medium	Parsnip, peeled and cubed
1	Medium	Carrot, peeled and cubed
1-2	Tablespoons	Olive Oil
2	Tablespoons	Butter
1	Small	Sweet Onion, peeled and chopped medium
2	Small	Apples, peeled, cored and chopped medium
2	Cups	Apple Cider (or apple juice), divided
2-4	Cups	Chicken Stock (or vegetable stock)
1	Cup	Half & Half (optional)
2	Teaspoons	Salt
2	Teaspoons	Ground Cardamom
11/2	Teaspoons	Ground Ginger

## **Directions:**

- 1. Toss the butternut squash, rutabaga, parsnip and carrot with the olive oil to coat. Place on a parchment lined sheet pan and roast in a 400° oven for 45 minutes, or until tender.
- 2. In a large kettle, melt butter. Saute the onion and apples until the onions are cooked through and beginning to caramelize. Add 1 cup of the apple cider, and simmer until the liquid is reduced by half.
- 3. Add the salt, cardamom, ginger and other cup of apple cider. Using an immersion blender, process until smooth.
- 4. While continuing to process, add the roasted vegetables and enough stock to reach desired consistency. Add the half and half, and simmer until heated through.



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