



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
1½	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.