

Apple and Squash Soup

¼ stick butter
1 large onion, chopped
½ tsp nutmeg
4 lbs butternut squash, peeled, seeded, and cut into 1-inch cubes
2 Gala apples, peeled, cored, and diced
1 qt vegetable broth
½ cup apple juice
Salt and pepper
Sour cream and chives as garnish

In a large pot, melt butter. Add onion and nutmeg and sauté until onion begins to brown.

Add squash, apples, broth, and apple juice. Bring to a boil and simmer until squash and apples are tender, about 30 minutes.

Blend, either with hand blender, or in batches in blender.

Return to pot and season with salt and pepper. Garnish with sour cream and chives.