

CHEF DANA BUTTERNUT SQUASH AND APPLE CIDER SOUP

- 2 Butternut squash cleaned, peeled and cubed
- 1 Vidalia onion, minced
- 1 quart apple cider
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground clove
- Pinch kosher salt
- Olive oil for sauteing

2. Pre-heat oven to 400°F.
3. Peel, de-seed and cut butternut squash into 2-inch pieces.
4. In a mixing bowl toss squash pieces in olive oil and spices.
5. Spread onto a cookie sheet and bake until tender, about 45 minutes.
6. In a pan sauté onion in olive oil until translucent.
7. In a food processor or blender combine the cooked onion and squash add ¼ container of cider and a pinch of kosher salt, blend until smooth.
8. Add more cider or water until desired consistency.
9. Add back to pot and warm on low until 150°F.
10. Top with pumpkin seeds and sour cream then serve.

ADDITIONAL INFORMATION

Course	Dinner , Entrees , Lunch
Cuisine	American , Chef Dana , Seasonal Fall , Seasonal Winter
Category	Soups , Vegetarian