



GINGERY BUTTERNUT SQUASH & APPLE SOUP

2 onions, chopped
2 tablespoons fresh ginger, peeled and minced or grated
1 tablespoon oil
2 apples, peeled, seeded, and chopped
1 medium butternut squash, peeled, seeded, and cut into cubes
4 cups chicken or vegetable broth
Salt and pepper to taste

In a large soup pot, sauté onions in oil until translucent. Add ginger, apples and butternut squash (or you may use 2 cups cooked winter squash.) Add broth to the pot and bring to a boil. Reduce heat and simmer until squash and apples are tender. Puree in blender or food processor. Add salt and pepper to taste. Garnish with chopped fresh parsley, if desired. Serves 4.

Recipe is adapted from "Simply in Season," by Mary Beth Lind and Cathleen Hockman-Wert.