

Butternut Squash & Apple Bisque

(Serves 6)

Chef Brad Kline, Frasier's Gourmet Foods

3 tablespoons butter

5 cups ½-inch cubes butternut squash, peeled and seeded

1 ¼ cups onion, chopped

½ cup carrot, chopped carrot

½ cup celery, chopped

1 small Granny Smith apple, peeled, cored, chopped (approximately) 1 ¼ cups

½ teaspoon ground allspice

3 ½ cups (or more) vegetable broth or low-sodium chicken broth

1 cup apple cider

1/2 cup whipping cream

Chopped, fresh parsley

Crème Fraiche

3 thin slices Granny Smith apple

Melt butter in large pot over medium-high heat. Add all vegetables. Sauté until vegetables soften, about 10 minutes. Mix in apple and allspice. Add 3 ½ cups broth and the cider; bring to boil. Reduce heat to medium-low. Cover; simmer until vegetables are tender, about 30 minutes. Puree soup in batches in blender; return to pot.

The above can be made one day ahead. Cool, cover and refrigerate.

Add ½ cup cream; bring to simmer. Thin with broth if too thick. Season with salt and pepper to taste.

Ladle into bowls and garnish with crème fraiche, apple slices, and chopped parsley.