



Apple & Butternut Squash Soup

by Molly Wizenberg, Author of *A Homemade Life*

If possible, make this soup a day or two ahead. Its flavors meld and deepen after a day or so sitting in the fridge.

INGREDIENTS:

- ¼ cup olive oil
- 1 2-lb butternut squash, peeled, seeded, and cut into 2-inch pieces (about 4 cups)
- 2 flavorful apples, preferably Gala, peeled, cored, and cut into 2-inch pieces (about 2 cups)
- 1 large onion, peeled and coarsely chopped (about 1 cup)
- ¾ tsp curry powder
- ¾ tsp ground mace
- ½ tsp ground cardamom
- 1 cup good-quality apple cider
- 1 quart chicken stock (vegetable stock works fine as well)
- ½ tsp salt
- ¼ tsp freshly ground pepper, preferably white

DIRECTIONS:

1. Heat oil in a large stockpot over medium-low heat.
2. Add the squash, apples and onion, and stir to coat with oil.
3. Sauté uncovered, stirring occasionally, for ten to fifteen minutes, or until onion is transparent.
4. Stir in the mace, curry and cardamom, and continue cooking until the onion begins to brown.
5. Add the cider and bring the mixture to a boil over medium-high heat. Cook for three minutes.
6. Add the stock, lower the heat to medium-low, and simmer partially covered for another 35 minutes, or until squash is tender.
7. Working in batches, blend mixture in a food processor or blender until smooth. (Be careful to not overfill, as hot liquid could expand when the machine is switched on, making a huge, burning-hot mess.)
8. Return soup to the stockpot and cook uncovered over medium-low heat, until reduced to about one-fourth the volume. Stir occasionally.
9. Stir in salt and pepper, and serve hot.

SERVES: 4-5