

## **Butternut Squash Soup**

- Butternut Squash (approximately 6lbs)
- Migliore Butter Flavored Olive Oil
- 2 Tbsp. brown sugar
- 1 Granny Smith Apple
- 1 quart Chicken Stock
- 2 cup water (you may add more water if soup needs thinning)
- 2 1/4 tsp. Migliore Classic American Seasoning
- 1 Pint Heavy cream (or half & half optional)
- Sour Cream (dollop on top of soup)
- Migliore Traditional Balsamic (drizzle for soup)
- Pumpkin Seeds (to sprinkle on top)

Preheat oven to 375 degrees. Cut butternut squash in half and remove seeds. Place on prepared cookie sheet (cut side down/skin up). Place in preheated oven for 45 minutes. You should be able to easily pierce through squash when done. Roast longer if necessary. Remove from oven and let squash cool until you can comfortably scoop the squash away from the outer skin.

Transfer squash to food processor. Add 1/2 of the Chicken Stock and puree. Return the squash & stock mixture into a large soup pot. Mix in the rest of the stock, water and seasoning. Peel & Grate the apple and add to mixture. Stir and begin heating - medium heat. Lower heat and let it warm for 30 minutes. Add cream and warm up to serve.

Divide among bowls and top each with about 1 tablespoon of sour cream. Drizzle with Traditional Balsamic Vinegar. Serves 10