

Date Fri Dec 19 06:53:53 2008

DESCRIPTIONS

INGREDIENTS

1 large butternut squash (3lbs)
1/4 cup butter
1 tbsp olive oil
3 large Ontario apples empire
1 onion, finely diced
1/4 tsp ground cinnamon
125ml Ontario Maple Syrup (Amber or Dark)
3 cups chicken stock
1/2 cup lemon juice
2 cups apple cider

INSTRUCTIONS

Melt butter, add squash, apples, onions. Cook a couple of minutes, then add cinnamon, syrup, stock, and cider. Simmer for 15-20 minutes. Puree in blender in batches.

NOTES

Freezes well! and yummy through the winter.

Difficulty	Low	No of Servings	0
Vegetarian	Yes	Preparation Time	0minutes
Hits	2184	Cooking Time	0minutes
Votes	14	Calories	K. cal.