

Acorn Squash Soup

3 large acorn squash, roasted

2 quarts vegetable stock, simmering

1 large onion, diced

½ tart apple, diced

1 garlic clove, minced

Oil

Thyme

In a large pot heat small amount of oil over medium heat. Add onion and sweat until translucent , about 8 minutes. Add apple and raise the heat. Cook for a few minutes, allowing some browning. Add garlic and cook for one more minute. Puree in small batches in blender or with an immersion blender.

Enjoy!