Butternut Squash Soup with Cider Cream

Butternut Squash Soup with Cider Cream from the original efishinsea.net site from 2004!



SERVINGS 10 servings

Ingredients

- **5 tablespoons** butter
- **2 1/2 pounds** butternut squash (peeled, seeded, cut into 1/2-inch pieces (about 6 cups))
- **2 cups** chopped leeks (white and pale green parts only)
- **1/2 cup** chopped peeled carrot
- **1/2 cup** chopped celery
- **2** small Granny Smith apples (peeled, cored, chopped)
- **1 1/2 teaspoons** dried thyme
- **1/2 teaspoon** crumbled dried sage leaves
- **5 cups** chicken stock or canned low-salt chicken broth
- **1 1/2 cups** apple cider
- **2/3 cup** sour cream
- **1/2 cup** whipping cream
- Chopped fresh chives

Method

1. Melt butter in heavy large saucepan over medium-high heat. Add squash, leeks, carrot and celery; sauté until slightly softened, about 15 minutes. Mix in apples, thyme and sage. Add stock and 1 cup cider and bring to boil. Reduce heat to medium-low. Cover and simmer until apples are tender, stirring occasionally, about 30 minutes. Cool slightly.

2. Working in batches, purée soup in blender. Return soup to pan. Boil remaining 1/2 cup cider in heavy small saucepan until reduced to 1/4 cup, about 5 minutes. Cool. Place sour cream in small bowl. Whisk in reduced cider. (Soup and cider cream can be made 1 day ahead. Cover separately and refrigerate.)
3. Bring soup to simmer. Mix in whipping cream. Ladle soup into bowls. Drizzle with cider cream. Top with chives.

Notes

> Serves 10.
> Bon Appétit
> November 1998