

CHEDDAR APPLE SOUP



Ingredients:

8	Tablespoons	Butter (salted) – 1 stick
2	Cups	Butternut Squash, peeled and diced small
1	Small	Sweet Onion, chopped (about ½ cup)
2	Cups	Apples, peeled, cored and diced
½	Cup	All Purpose Flour
½	Teaspoon	Dry Mustard Powder
1	32 oz. Carton	Chicken Broth
1	Tablespoon	Worcestershire Sauce
¾	Cup	2% Milk
6	Ounces	Havarti, shredded
6	Ounces	Extra Sharp Cheddar, shredded
		Salt and Pepper to taste

Directions:

1. Melt butter over medium-low heat in a large pot. Add squash and saute for about 7 to 10 minutes. Add onion and apples. Saute another 7 to 10 minutes.
2. Stir in the flour and mustard powder and cook for 2 minutes, stirring often.
3. Whisk in the broth and Worcestershire sauce and increase heat to medium-high and bring to a boil. Reduce heat to low and simmer for 10 minutes, stirring occasionally.
4. Using an immersion blender (or stand blender) process the soup until fairly smooth.
5. Add the milk and cheeses. Stir until cheese melts. Serve, topping with cheese croutons or crisp bacon crumbles, if desired.