



**Many Hands Organic Farm and  
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## Butternut Squash and Apple Bisque

From Nina Marcinowski

### Ingredients:

- A two lb. squash or a little larger, if needed
- 2 tablespoons oil
- small onion chopped
- 2 apples peeled and chopped
- 4 cups chicken stock
- salt and pepper to taste
- $\frac{1}{4}$  teaspoon thyme
- $\frac{1}{2}$  cup half and half

### Directions:

1. Roast squash 45 min on greased sheet or until soft, cool and scoop out pulp.
2. Cook onion in oil and add rest of ingredients, except half and half. Cook 25 minutes.
3. Puree, add half and half but do not boil to reheat.