

## BUTTERNUT SQUASH SOUP

### Ingredients:

2 Butternut squash (1½ lbs)  
3 cups chicken stock  
1 tsp minced garlic  
¼ cup chopped onion  
½ cup Andouille sausage, finely chopped  
1 tsp Louisiana hot pepper sauce  
1 tsp Worcestershire sauce  
1 dash ground nutmeg  
Creole Meat Seasoning to taste  
Brown sugar to taste  
12 (1/4 inch) slices Andouille  
1 Granny Smith apples, peeled & chopped  
Sour cream for garnish

### Preparation:

1. Preheat oven to 350 degrees.
2. Cut squash in half lengthwise & remove seeds.
3. Rub enough oil to coat squash & place flesh side down onto a baking pan
4. Roast 45 to 60 minutes, or until tender (Wayne will do at home).
5. Remove pulp.
6. Use 2 cups to puree with immersion blender with 1 cup of chicken stock.
7. In large sauce pan, sauté garlic, onion & chopped sausage in 1 tbsp oil until tender.
8. Add squash pulp, hot sauce, Worcestershire, nutmeg, Creole Meat seasoning and remaining cup of chicken stock.
9. Bring to boil, reduce heat and simmer 10 to 15 minutes.
10. Check for consistency – Add brown sugar, salt & pepper to taste
11. If too thin, cook/reduce or add additional squash pulp.
12. Render sausage slices in a little oil until beginning to brown.
13. Add apple and sauté just until tender.
14. Ladle soup into bowls and garnish top with apple/sausage mixture and sour cream.