



Triple Apple Squash Soup with Swiss Cheese *(adapted from Food Network Magazine)*

- 1 tablespoon vegetable oil
- 1 pound chicken/apple sausage
- 5 tablespoons unsalted butter
- 1 large onion, sliced (about 1-1/2 cups)
- 2 medium Granny Smith apples, peeled, cored and sliced
- 1 large white potato, peeled and diced
- 1-1/2 cups butternut squash, peeled and diced
- Salt and freshly ground black pepper
- 1/2 teaspoon dried sage
- 3 tablespoons all-purpose flour
- 1/2 cup apple cider
- 4 cups low sodium chicken stock
- 1 cup milk
- 2 cups grated Swiss cheese
- 1/2 cup Apple Jack Brandy

Heat oil in a large soup pot over medium high heat until shimmering. Remove casings from sausage and crumble into pot. Cook until no longer pink, crumbling into pieces. Remove from pot with a slotted spoon and set aside. Add butter to pot and when melted add onion, apples, potato and butternut squash. Cook, stirring occasionally until onion is softened. Season with salt and pepper. Add sage, flour and apple cider. Cook stirring for 2 minutes, then add chicken stock. Bring to a boil stirring constantly, and then cover pot and cook for 15 minutes or until vegetables are softened. Remove pot from heat and using an immersion blender or counter top blender, carefully puree mixture until smooth. Return soup to medium heat and stir in reserved cooked sausage, milk and cheese. When soup is hot and cheese is melted (do not boil), stir in Apple Jack Brandy just before serving. Serves 6.