



THE  
LITTLE FRENCH BAKERY

## BUTTERNUT SQUASH AND APPLE SOUP WITH BACON

2 slices bacon

1 medium onion, chopped

1 large leek, chopped (both white and light green parts)

1 - 2 garlic cloves

1 bay leaf

1 1/2 pounds butternut squash, seeded and chopped into 1 inch pieces  
(about 1 medium/large)

1-2 apples (seeded, peeling and chopped)

2 cups chicken stock

1/2 cup water for thinning soup

Sour cream, Greek yogurt or Creme Frâiche for garnish

In a stock pot or large pan, cook the bacon until crisp and drain. Reserve 1 T fat. Crumble/coarse chop the bacon.

Cook the onion, leek and garlic in the reserved fat. Stir until softened. Add the squash, apple, bay leaf, stock and 1/2 cup water. Bring to a boil, reduce to a simmer. Cover and simmer for 15 minutes or until the squash is very tender. Discard the bay leaf. Season with salt and pepper to taste.

Transfer soup to blender and puree in batches. Transfer pureed soup to a clean saucepan. Adjust seasonings as desired.

Either whisk in 2T of sour cream or ladle soup into bowls and garnish. Add bacon to the top of the soup and serve. Makes about 4 1/2 - 5 cups.