Sunset Gourmet

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BUTTERNUT SQUASH SOUP

1 large butternut squash

1 small sweet potato

2 medium-sized carrots

8 cups chicken broth or vegetable broth

2 tsp. **The Perfect Blend Seasoning**

1 small red pepper, diced

1 small red onion, diced

1 mac apple, peeled and diced

1 Tbsp. butter

1 Tbsp. **Maple Chili Crunch Seasoning** (divided)

2 Tbsp. frozen orange juice concentrate or fresh-squeezed orange juice

1 ½ tsp. cumin (use less if you don't like the heat)

Black pepper

½ cup cream (optional)

Wash, peel and cube squash, sweet potato and carrots, add to a large pot with stock and **The Perfect Blend Seasoning**, simmer until fall apart tender. While veggies cook, sauté peppers, onion and apple in butter; add ½ tablespoon of **Maple Chili Crunch Seasoning** and cook until soft. Using a food processor combine all veggies along with stock, including peppers, onion and apple. Blend in small batches. Return pureed soup to pot and add remaining ingredients except cream. Simmer for40 minutes, adding cream in the last five minutes of cooking. Add more stock and simmer if you like a thinner consistency. When serving, garnish with a cream swirl and a sprinkling of **Maple Chili Crunch Seasoning** if so desired.





- Maple Chili Crunch Seasoning
- The Perfect Blend Seasoning