



**GOOD
FOOD**
STORE

1600 S. 3rd. St. West
Missoula, MT 59801
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Butternut Squash Soup with Bacon & Apples

- 3 tablespoons butter**
- 1 three-pound butternut squash**, halved
- 2 leeks** (white part only), cleaned & chopped
- 2 shallots**, chopped
- 4 cups stock**
- 1 cup heavy cream**
- Salt & white pepper**, to taste
- 1/2 pound bacon**, chopped
- 1/2 gala apple**, finely chopped

Yields 4 to 6 servings.

Preheat oven to 350°.

Place squash on an oiled baking sheet, flesh side down, and bake until tender about one hour. Once cooled, scoop out seeds and discard. Scoop flesh into bowl and reserve.

Melt butter in a pot and add leek and shallot. Cook until tender but not browned, about seven minutes.

Add squash and stock and bring to a simmer. Simmer for 20 minutes.

Transfer to a blender and purée until smooth. Return to pot and add cream. Adjust consistency with more stock. Season to taste with salt and pepper.

In a hot pan, fry bacon until crisp and remove with a slotted spoon to a paper towel. Add apples to bacon fat and cook until slightly tender, about five minutes. Combine with cooled bacon.

Garnish soup with apples and bacon.

