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## **BUTTERNUT SQUASH AND APPLE SOUP**

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1 sm. butternut squash (about 1 lb.)  
3 tart green apples  
1/4 tsp. dried rosemary or 1 sprig fresh rosemary  
1/4 tsp. dried marjoram or 1 sprig fresh marjoram  
3 cans chicken broth  
2 slices white bread  
1/4 tsp. pepper  
Chopped fresh parsley  
1 med. onion  
2 cans water  
1 tsp. salt  
1/4 c. heavy cream

Cut the butternut squash in half and scoop out the seeds. Peel, core and chop the apples. Chop the onions. In a large saucepan combine all ingredients, except cream and parsley. Bring to a boil, simmer, uncovered for 45 minutes. Remove butternut squash and scoop out the pulp from the peel. Add pulp back to mixture and puree in blender until smooth. Do this in several batches. Return mixture to saucepan and bring to a boil. Just before serving, mix in the cream. Serve hot and garnish each serving with chopped parsley. Serves 8.