

# RECIPE



## Apple Parsnip Soup with Sautéed Brown-sugar Apples

### Ingredients

- 3 tablespoons unsalted butter
- 1 ½ pounds Granny Smith apples, peeled, cored, sliced
- 1 ½ pounds parsnips, peeled, sliced
- 1 large onion, chopped
- 1 ½ teaspoons ground coriander
- 4 ½ cups (or more) canned chicken broth, low sodium
- ½ - 1 cup heavy cream
- 2 large apples, Granny Smith/Macoun/Cortland or other crisp apples, peeled, cored, diced small

Melt butter in heavy large Dutch Oven over medium-high heat. Add apples, parsnips, onion and coriander and sauté until slightly softened, about 15 minutes. Add 4½ cups broth and bring to boil. Reduce heat to medium-low, cover and simmer until apples and parsnips are tender, about 40 minutes.

While the soup is simmering sauté the small diced apples in a sauté pan with the butter and brown sugar. Cook until the apples absorb the sugar and butter and begin to crisp up. Set aside.

Puree soup in blender in batches and return puree to saucepan. Or use an immersion blender right in the Dutch Oven. Thin with more broth if desired. Add the cream to taste and season soup with salt and pepper. Ladle into bowls and top with a spoonful of the sautéed diced apples. Serves 6

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