# **Creamed Butternut and Apple Soup**

The Dan'l Webster Inn - Sandwich Village, MA The Great Country Inns of America Cookbook (2nd ed) (1992)

### Servings: 10

5 pounds butternut squash, peeled and diced large 1 1/2 pounds apples (Cortland preferred), cored and quartered 1 inch cinnamon stick 2 quarts chicken stock 1 1/2 cups unsalted butter 1/2 cup pure maple syrup 1/2 teaspoon ground ginger 1/2 teaspoon salt 1/2 teaspoon salt 1/2 teaspoon ground nutmeg 1 pint light cream, heated to hot, but not boiling

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In a pot, steam the squash, apples, cinnamon and chicken stock until the squash is soft.

Run all through a food mill and return to the pot.

Add the butter, maple syrup, ginger, salt and nutmeg. Simmer for 15 minutes.

Add the hot cream. Strain. Serve immediately.

Per Serving (excluding unknown items): 446 Calories; 37g Fat (73.5% calories from fat); 4g Protein; 26g Carbohydrate; 4g Dietary Fiber; 106mg Cholesterol; 1855mg Sodium. Exchanges: 1 1/2 Grain(Starch); 7 1/2 Fat; 0 Other Carbohydrates.

#### Soups, Chili and Stews

#### Dar Camina Nutritianal Analysia

| Calories (kcal):               | 446   | Vitamin B6 (mg):   | .3mg             |
|--------------------------------|-------|--|------------------|
| % Calories from Fat:           | 73.5% | Vitamin B12 (mcg):   | .1mcg            |
| % Calories from Carbohydrates: | 22.8% | Thiamin B1 (mg):   | 1.0mg            |
| % Calories from Protein:       | 3.7%  | Riboflavin B2 (mg):  | .2mg             |
| Total Fat (g):                 | 37g   | Folacin (mcg):   | 55mcg            |
| Saturated Fat (g):             | 23g   | Niacin (mg):<br>Caffeine (mg):<br>Alcohol (kcal):<br>% Pofuso: | 2mg              |
| Monounsaturated Fat (g):       | 11g   |  | 0mg<br>0<br>0.0% |
| Polyunsaturated Fat (g):       | 1g    |  |                  |
| Cholesterol (mg):              | 106mg |  |                  |

| Carbohydrate (g):  | 26g        |
|--------------------|------------|
| Dietary Fiber (g): | 4g         |
| Protein (g):       | 4g         |
| Sodium (mg):       | 1855mg     |
| Potassium (mg):    | 815mg      |
| Calcium (mg):      | 165mg      |
| Iron (mg):         | 3mg        |
| Zinc (mg):         | trace      |
| Vitamin C (mg):    | 41mg       |
| Vitamin A (i.u.):  | 16263IU    |
| Vitamin A (r.e.):  | 1831 1/2RE |

## Food Exchanges

| Grain (Starch):      | 1 1/2 |
|----------------------|-------|
| Lean Meat:           | 0     |
| Vegetable:           | 0     |
| Fruit:               | 0     |
| Non-Fat Milk:        | 0     |
| Fat:                 | 7 1/2 |
| Other Carbohydrates: | 0     |

## **Nutrition Facts**

Servings per Recipe: 10

### Amount Per Serving

| Calories 446            | Calories from Fat: 328 |
|-------------------------|------------------------|
|                         | % Daily Values*        |
| Total Fat 37g           | 57%                    |
| Saturated Fat 23g       | 115%                   |
| Cholesterol 106mg       | 35%                    |
| Sodium 1855mg           | 77%                    |
| Total Carbohydrates 26g | 9%                     |
| Dietary Fiber 4g        | 16%                    |
| Protein 4g              |                        |
| Vitamin A               | 325%                   |
| Vitamin C               | 68%                    |
| Calcium                 | 17%                    |
| Iron                    | 17%                    |

\* Percent Daily Values are based on a 2000 calorie diet.