

Butternut and Sausage Soup

From – Sara at *Healthy Harvest Farm*

1 pound loose sausage
1 onion diced
4 cups vegetable broth
½ cup apple cider
1 celeriac peeled and cubed
4 cups peeled and cubed butternut
salt and pepper to taste

- In a 4 quart sauce pan brown sausage and onion.
- Add broth, apple cider, celeriac and butternut and bring to a boil.
- Reduce heat and simmer for 20-30 minutes until butternut is easily pierced with a fork.
- Add salt and pepper to taste.

NOTE: The flavor of this soup relies on the sausage you use. You can always add more seasonings of your choice if your sausage is too bland for your tastes. Fennel or sage can make nice additions.



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