



## Apple + Brussels Sprout Soup

### Ingredients:

10 pounds peeled/cored/quartered tart apples  
5 pounds cleaned/julienned yellow onions  
5 pounds shredded Brussels sprouts  
2 gallon chicken or vegetable stock  
1/2 gallon apple cider  
1/4 picked/minced thyme  
Salt and pepper to taste

### Directions:

Caramelize onions in large soup pot. Deglaze with stock. Add apples, Brussels sprouts, cider and thyme. Bring to simmer and cook for about 30-45 minutes. Remove from heat and use large immersion blender to blend to desired texture. Salt and pepper to taste.

*Source: U.S. Apple Association. Served at Tabor Tavern, Portland, Ore.*