



Potato, Apple + Blue Cheese Soup

Yield: Approximately 8 8-oz servings

Ingredients:

3 pounds peeled/diced Yukon gold potatoes
1 pound cleaned/julienned yellow onions
1 pound peeled/cored/quartered apples
1 cup blue cheese
2 quarts heavy cream
2 cups chicken or vegetable stock
5 shakes Tabasco® sauce
2 tablespoons lemon juice
Salt and pepper to taste

Directions:

Caramelize onions in soup pot. Deglaze with stock. Add remaining ingredients. Bring to simmer and let cook until potatoes and apples are fork tender. Using immersion blender, puree until smooth. Adjust seasoning as needed.

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