



Sustainable Farm Tours
Cooking Classes
Food Science Workshops

2006 Locations

Learn Great Foods Kitchens

1549 Glendale Avenue
Bay View (Petoskey), Michigan 49770
*in the Terrace Inn, by the campus
of the Bay View Association*

203 East Seminary
Mount Carroll, Illinois 61053
*in Hathaway Hall, on the campus
of the Campbell Center for
Historic Preservation Studies*

Farm Kitchens and Alfresco Dining

Sweeter Song Farm
4955 South Schomberg Road
Cedar, Michigan 49621

CSA Learning Center
at Angelic Organics
1547 Rockton Road
Caledonia, Illinois 61011

Learn Great Foods

203 East Seminary
Box 182
Mount Carroll, Illinois 61053

RECIPE:

Squash Soup with Caramelized Apples

INGREDIENTS:

1 small butternut or acorn squash, roasted	1 thumb peeled and minced ginger
1 ½ - 2 C. Vegetable stock	2 T. butter
½ C chopped onion	1 apple
½ C chopped carrot	Salt, allspice, white pepper to taste
½ C chopped leek	Chopped chives, garlic – garnish
	Brown sugar

INSTRUCTIONS:

Heat butter in a heavy saucepan over moderately low heat. Add the onions, leeks, carrots and sweat them until about half-cooked. Do not brown.

Add the squash and stock. Simmer until the vegetables are tender. Puree the soup with a food mill or an immersion blender. Bring back to a simmer and taste and adjust seasonings.

Peel and core apple, and caramelize apples by sautéing over moderate heat with butter and sugar until apples are brown.

Serve soup with caramelized apples and heavy cream, or garnish with garlic, chives, other savory tastes.

*Amy Denstedt, Terrace Inn, Bay View (Petoskey)
Cooking with Learn Great Foods*

For Reservations or More Information

Call toll-free (866) 240-1650
or visit our website
www.learngreatfoods.com