

# Autumn Gold Soup

**No. of people: 100**

Oil	1 cup
Butternut Squash	12 lbs
Carrots	4 ½ lbs
Celery	6 lbs
Thyme	1 Tbsp
Cinnamon	1 Tbsp
Nutmeg	1 Tbsp
Water	1 ½ gallon
Tomato Juice	3 quarts
Apple Juice	2 quarts
Orange Juice	2 quarts
Salt/Pepper	To taste

1. Peel and chop squash into small cubes
2. Wash and chop carrots and celery into small cubes
3. In 2 large pots, divide cooking oil. Heat on Medium flame and sauté squash, carrots and celery for several minutes to soften slightly.
4. Add spices and mix to release flavors, careful not to burn.
5. Add water. Cover, put flame to high and bring to a boil. Lower heat and simmer until vegetables are soft.
6. With immersion blender puree soup, adding tomato, apple and orange juices.
7. Mix in salt and pepper to taste