



Apple and Brie Soup



- 3 Macintosh apples - cored and sliced
- 8 oz brie – rind removed and diced
- 1 med onion – diced
- 2 oz butter
- 3 T flour
- 1 cup chicken stock
- 2 cups heavy cream
- Salt and pepper to taste

Melt butter in heavy stock/sauce pan over med/high heat. Add diced onion and sauté until they are translucent. Add apple and toss lightly with onions until apples soften. Sprinkle flour over onion and apples and stir together until well incorporated. Add salt and pepper to taste. Slowly add chicken stock while stirring. Slowly add heavy cream and brie while stirring. Lower heat to simmer for about 30 minutes. Stir occasionally to be sure soup is not sticking to bottom of pot. Adjust seasoning. Serves about 6.