



Traudl's Harvest Soup
Enjoy with 2004 Estate Dornfelder

This soup was something Traudl made up one evening, when our good friend Bob Senn came to dinner. When Bob asked for the recipe, Traudl “reverse engineered” the soup! Delicious and warming in Autumn and Winter.

Ingredients:

4 cups fat-free chicken broth
2 pounds cut up carrots
3 medium potatoes
2 cups acorn squash, softened in the microwave
2 bay leaves
1 tablespoon honey
2 bouillon cubes (chicken)
Salt and freshly ground pepper

Cook all until soft. Remove bay leaves. Add 2 cups low-fat milk, and then puree. Soup's on!

Serves 12.

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