



BUTTERNUT SQUASH SOUP RECIPE

THIS CREAMY BUTTERNUT SQUASH SOUP COMBINES ROASTED SQUASH, RED ONION, AND GARLIC WITH CHICKEN BROTH, HEAVY CREAM, BUTTER, CINNAMON, NUTMEG, PECAN SMOKED SEA SALT, PECAN SMOKED PEPPERCORN, AND PECAN SMOKED PAPRIKA FOR AN EASY, COMFORTING FALL SOUP.




PREP TIME
15 MIN


COOK TIME
40 MIN


TOTAL TIME
1 HR


SERVINGS
6


DIFFICULTY
EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREHEAT THE OVEN

- PREHEAT YOUR OVEN TO 400°F.

STEP 2: PREPARE THE VEGETABLES

- PREPARE THE BUTTERNUT SQUASH AND RED ONION FOR ROASTING AND PLACE THEM ON A BAKING SHEET ALONG WITH THE GARLIC CLOVES.
- DRIZZLE EVERYTHING WITH 2 TABLESPOONS OF OLIVE OIL.

STEP 3: SEASON

- SEASON THE SQUASH, RED ONION, AND GARLIC WITH PECAN SMOKED SEA SALT, FRESHLY GROUND PECAN SMOKED PEPPERCORN, AND PECAN SMOKED PAPRIKA TO TASTE.
- TOSS OR TURN THE VEGETABLES AS NEEDED SO THE OLIVE OIL AND SEASONINGS ARE DISTRIBUTED ACROSS THEM.

STEP 4: ROAST

- PLACE THE VEGETABLES IN THE OVEN AND ROAST AT 400°F FOR APPROXIMATELY 40 MINUTES.
- THE SQUASH SHOULD BE TENDER ENOUGH TO BLEND EASILY, WITH SOME BROWNING FROM ROASTING.

STEP 5: PROCESS THE ROASTED VEGETABLES

- TRANSFER THE ROASTED BUTTERNUT SQUASH, RED ONION, AND GARLIC TO A FOOD PROCESSOR.
- BEGIN PROCESSING THE VEGETABLES.

STEP 6: ADD THE LIQUIDS

- SLOWLY ADD:
 - 1/2 CUP HEAVY CREAM
 - 3 CUPS CHICKEN BROTH
- CONTINUE PROCESSING UNTIL THE SOUP BECOMES SMOOTH.

INGREDIENTS

- 2 LBS BUTTERNUT SQUASH
- 1 RED ONION
- 2 GARLIC CLOVES
- 2 TBSP OLIVE OIL
- PECAN SMOKED SEA SALT, TO TASTE
- PECAN SMOKED PEPPERCORN, FRESHLY GROUND, TO TASTE
- PECAN SMOKED PAPRIKA, TO TASTE
- 3 CUPS CHICKEN BROTH
- 1/8 TSP NUTMEG
- 1 TSP CINNAMON
- 2 TBSP BUTTER
- 1/2 CUP HEAVY CREAM

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- PECAN SMOKED SEA SALT
- PECAN SMOKED PEPPERCORN
- PECAN SMOKED PAPRIKA



BUTTERNUT SQUASH SOUP RECIPE CONT'D

WHAT TO SERVE WITH

- THIS SOUP CAN WORK AS A LIGHT MEAL ON ITS OWN OR AS THE FIRST COURSE OF A LARGER FALL DINNER. TRY SERVING IT WITH CRUSTY BREAD, TOASTED SOURDOUGH, A GRILLED CHEESE SANDWICH, A SIMPLE SALAD, ROASTED CHICKEN, PORK CHOPS, OR A THANKSGIVING-STYLE MEAL. BECAUSE THE SOUP IS RICH AND SLIGHTLY SWEET, SAVORY FOODS MAKE PARTICULARLY GOOD COMPANIONS.

STEP 7: ADD THE FINISHING INGREDIENTS

- ADD:
- 1/8 TEASPOON NUTMEG
- 1 TEASPOON CINNAMON
- 2 TABLESPOONS BUTTER
- CONTINUE BLENDING UNTIL EVERYTHING IS THOROUGHLY INCORPORATED AND THE SOUP REACHES A SMOOTH CONSISTENCY.

STEP 8: TASTE AND ADJUST

- TASTE THE SOUP.
- IF IT NEEDS ADDITIONAL SEASONING, ADD MORE PECAN SMOKED SEA SALT, PECAN SMOKED PEPPERCORN, OR PECAN SMOKED PAPRIKA TO TASTE.

STEP 9: SERVE

- SERVE THE BUTTERNUT SQUASH SOUP HOT.

🔥 SMOKEHOUSE KITCHEN TIPS:

- ROAST INSTEAD OF BOIL. ROASTING IS ONE OF THE MOST IMPORTANT PARTS OF THIS RECIPE. YOU'RE DEVELOPING FLAVOR BEFORE THE VEGETABLES EVER REACH THE FOOD PROCESSOR.
- SEASON BEFORE ROASTING. ADDING THE PECAN SMOKED SEASONINGS BEFORE THE VEGETABLES GO INTO THE OVEN ALLOWS THOSE FLAVORS TO DEVELOP ALONGSIDE THE SQUASH, ONION, AND GARLIC.
- ADD THE LIQUID GRADUALLY. SLOWLY ADDING THE CHICKEN BROTH AND HEAVY CREAM GIVES YOU MORE CONTROL OVER THE FINAL CONSISTENCY.
- TASTE BEFORE ADDING MORE SEASONING. THE SOUP'S FLAVOR CHANGES ONCE THE BROTH, CREAM, BUTTER, CINNAMON, AND NUTMEG ARE INCORPORATED. TASTE THE FINISHED SOUP FIRST, THEN MAKE YOUR FINAL SEASONING ADJUSTMENT.
- DON'T OVERPOWER THE SQUASH. BUTTERNUT SQUASH HAS A NATURALLY SWEET, DELICATE FLAVOR. THE GOAL OF THE SMOKED SEASONINGS IS TO ADD DEPTH AND CONTRAST—NOT COVER IT UP.