

Big Green Egg

The Ultimate Cooking Experience®



@BigGreenEgg

Butternut Squash Soup

with Savory Pecan Seasoning

- 4 lbs. butternut squash, peeled and diced
- 2 cups heavy cream or coconut milk
- 1 to 3 cups of vegetable stock, depending on desired thickness
- 1 head of garlic with the top removed
- 3 tbsp olive oil
- 3 tbsp Big Green Egg Savory Pecan Seasoning
- Salt and pepper to taste

Set the EGG for indirect cooking with the convEGGtor at 375°F.

Place the cubed squash into a Big Green Egg Cast Iron Dutch Oven and toss it with the Savory Pecan Seasoning. Add to the EGG and roast until the squash becomes soft, about 30-40 minutes. Place the head of garlic in the Dutch oven and allow it to roast 30 minutes longer. Set aside to cool and remove the skin from the garlic cloves.

In a blender, puree the softened squash, garlic cloves, olive oil and cream. Pour half of this back into the Dutch oven. Depending on the thickness you prefer for the soup, add the vegetable stock to the blender in batches with the squash and puree it further, then stir it back into the Dutch oven until you have reached the desired thickness.

Cover and place back on the EGG for 10 minutes until heated through. Add salt and pepper to taste.