

Butternut Squash Soup

Recipe courtesy of #BGETeamGreen Member Chris Sussman, @the_bbq_buddha

Ingredients

2 tbsp extra-virgin olive oil
1 large yellow onion, chopped
½ tsp sea salt
2 tbsp Big Green Egg Savory Pecan Seasoning
1 (3-pound) butternut squash, peeled, seeded, and cubed
3 garlic cloves, chopped
1 tbsp chopped fresh sage
½ tbsp minced fresh rosemary
1 tsp grated fresh ginger
32 oz container of vegetable stock

Suggested toppings: roasted pumpkin seeds, and sriracha sauce

Equipment

Big Green Egg Dutch oven

Method

Set the EGG for indirect cooking with the convEGGtor at 375°F/191°C with the Dutch oven in the EGG to preheat.

Heat the oil in a cast iron Dutch oven. Once the oil is hot, add the onion, salt, and the Big Green Egg Savory Pecan Seasoning and sauté until soft. Add the squash and cook until it begins to soften, stirring occasionally, for 8 to 10 minutes. Add the garlic, sage, rosemary, and ginger. Stir and cook until fragrant, then add the vegetable stock, cover, and cook until the squash is tender, 30-40 minutes.

When the squash is tender use a hand blender (or regular blender in batches) to puree the soup until smooth.

Serve with roasted pumpkin seeds and some sriracha sauce.

