Smokey Butternut Squash Soup

Serves 8

Prep:

Ingredients:

1 Onion, Chopped

1 tablespoon cooking oil

1 Butternut Squash Peeled & Cubed

6 Cups Water

2 Gluten Free Bouillon Cubes chicken or vegetable

2 Cloves Garlic Chopped

1/2 teaspoon Thyme

1 teaspoon Salt

1 teaspoon Liquid Smoke

1 teaspoon Sriracha optional

1/4 Cup Bacon cooked and crumbled (optional)

1/4 Cup Gluten Free Croutons optional

Instructions:

Heat oil to medium high in a soup pot. Add onions and cook until translucent. Add the garlic and cook another 2 minutes. Add the squash, water, bouillon, thyme and salt to the pot.

Bring to a boil, then simmer for about 30 minutes. Remove from heat and let sit for 10-15 minutes.

Pour mixture into a blender large enough to accommodate this quantity of ingredients, or work in smaller batches.

Add the liquid smoke and Sriracha. Blend until smooth.

Garnish with bacon and croutons, if desired.

Quick Tip: Roast the squash whole at 400 degrees to save time and add flavor. After the squash roasts it will be easier to peel and cube.