

SWEET MARY BUTTERNUT SQUASH SOUP

by CHEF JONATHAN HARRISON



INGREDIENTS

- 3 pounds butternut squash, peeled and diced
- 1 large yellow onion, diced
- 3 stalks celery, diced
- 1 carrot, diced
- 1 jar "Sweet Mary" Bloody Mary Mix by Stone Hollow Farmstead
- 1 can coconut milk
- 1 cup vegetable broth
- Salt
- Olive oil

FOR SERVING:

- Toasted pepitas
- Creme fraiche
- Cilantro
- Aleppo pepper

DIRECTIONS

Season the diced squash with salt and toss with olive oil. Spread, in an even layer, onto a baking sheet.

Roast diced squash at 425 degrees for 30 minutes, or until you see some browning around the edges. Give it a shake or a flip halfway through to ensure even cooking.

Saute onion, celery, and carrot in olive oil. Add in roasted squash. Add in the Bloody Mary mix, and reduce by half, stirring frequently. Add in coconut milk and vegetable broth stock. Bring to a simmer, lower heat, cover and cook for 25-30 minutes.

Serve with your choice of creme fraiche, pepitas, cilantro and Aleppo pepper.