



Roasted Butternut Squash Soup with Honey Pecan Butter

★★★★★ 5.0 | (1)

[Write a review](#) [Ask a question](#)

Submitted By: Joanne Weir

Yield:

5 c (1.2 l)

Total Time:

2 Hours

Difficulty:

Advanced

Ingredients

- 1 butternut squash, about 2 pounds (908 g) total
- 1.5 Tablespoons butter, divided use
- 1 slice bacon, diced
- 1/2 large yellow onion, 5 1/2 ounces (156 g), peeled, chopped
- 3 cups (720 ml) chicken stock
- 1/4 cup (60 ml) heavy cream
- 2 Tablespoons (30 ml) freshly squeezed orange juice
- Small pinch freshly grated nutmeg
- Salt and freshly ground pepper, to taste
- 1 1/2 Tablespoons pecans, toasted and finely chopped
- 1/2 Tablespoon honey
- Whole leaves of Italian parsley for garnish



Directions

1. Preheat oven to 375° F (190° C).
2. Halve the squash and place it cut side down on an oiled baking sheet.
3. Bake for 45-60 minutes or until the squash can be easily skewered. Cool 20 minutes. With a spoon, remove seeds and discard. Scrape the pulp and reserve. Discard peel.
4. In a soup pot, melt 1/2 Tablespoon butter over medium heat. Add the bacon and onions and cook, stirring occasionally, for 10 minutes or until the onions are soft. Add the squash and stock. Simmer for 30 minutes or until the squash falls apart. Cool 20 minutes.
5. Place 1/2 of the mixture into the Vitamix container and secure lid.
6. Select Variable 1.
7. Turn machine on and slowly increase speed to Variable 10, then to High.
8. Blend for 2-3 minutes. Repeat for the remaining mixture.
9. Strain into a clean soup pot and add the cream, orange juice, and nutmeg. Season with salt and pepper. Reheat as necessary.
10. In a medium-size mixing bowl, mash together the remaining 1 Tablespoon butter, pecans and honey. Roll butter in plastic wrap into a cylindrical shape 1-inch (2.5 cm) in

diameter. Refrigerate until it is able to be sliced.

11. Serve soup with a pat of butter.

Note: If the soup is too thick, thin with additional water or stock.

This recipe has been written for the C-Series machines with Variable Speed control and Standard 64-ounce container. If you are using a different Vitamix machine or container size, you may need to make adjustments to the Variable Speed, processing time, and/or ingredient quantities.

Nutrition Information

Serving Size 1 c (240 ml)

Amount Per Servings

Calories 520

Total Fat 40 g

Saturated Fat 24 g

Cholesterol 110 mg

Sodium 90 mg

Total Carbohydrate 41 g

Dietary Fiber 8 g

Sugars 16 g

Protein 5 g