

Kick off the big game with King's Hawaiian®

## Squash Soup

Recipe courtesy Alton Brown



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Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	–	Easy	4 servings
Cook Time:	40 min		

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### Ingredients

- 6 cups (about 2 large squash) seeded 2-inch wide chunks butternut squash
- Melted butter, for brushing
- 1 tablespoon kosher salt, plus 1 teaspoon
- 1 teaspoon freshly ground white pepper, plus 1/2 teaspoon
- 3 cups chicken or vegetable stock
- 4 tablespoons honey
- 1 teaspoon minced ginger
- 4 ounces heavy cream
- 1/4 teaspoon nutmeg

### Directions

Preheat the oven to 400 degrees F.

Brush the flesh of the squash with a little butter and season with 1 tablespoon salt and 1 teaspoon freshly ground white pepper. On a sheet pan lay the squash flesh side up. Roast for about 30 to 35 minutes or until the flesh is nice and soft.

Scoop the flesh from the skin into a pot and add the stock, honey, and ginger. Bring to a simmer and puree using a stick blender. Stir in the heavy cream and return to a low simmer. Season with salt, pepper, and nutmeg.

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