



Cedar Plank Butternut Squash Soup

This is incredible soup! Plank roasting the squash, garlic and onions before putting them in the soup pot gives this soup an awesome and unique smoky flavor. The richness comes from the potatoes (no cream needed) and the kick comes from the rub.

Number of Servings: 6-8

Ingredients:

2 sm. or 1 lrg. cedar plank	6 C. chick broth
1 large onion sliced	3 C. Orange juice
1 butternut squash	1 tbsp. chopped fresh thyme
3 tbsp. olive oil	2 peeled & diced potatoes
3 cloves of crushed garlic	2 tbsp. BBQ Rub



Instructions

Peel and slice a large butternut squash into 1-inch thick - long chunks. Slice the onion and drizzle with olive oil and crushed garlic. Place these veggies on the Tasty Timber Grilling Plank on grill and cook on a medium heat for 30-45 min. or until squash is tender (take the onions off earlier if they are softened first. Heat 2 tbsp. of olive oil in a large soup pot and add the planked veggies and sauté for 3-5 minutes over med. heat. Then add 2 peeled and diced potatoes, add the chopped fresh thyme, orange juice, chick broth, and your favorite BBQ rub (or try this great rub): 1/4 C Paprika, 1 tbs. each of: chili powder, salt, coriander, garlic powder, sugar, curry powder, dry mustard, and black pepper; add one tsp. each of ground basil, thyme, cumin & cayenne; place all spices in a food processor for 30 seconds.) Bring soup to a boil, then simmer for 45 min. Puree and push through a medium sieve or food mill. Serve warm and enjoy. More recipes for the Tasty Timber Grilling planks are found at www.tastytimbers.com