



**rivulet**<sup>®</sup>  
artisan pecan liqueur



## Rivulet<sup>®</sup> Butternut Squash Soup

- 2 tablespoons butter
- 2 medium shallots, peeled and chopped
- 1 stalk celery, chopped
- 1 medium carrot, chopped
- 2 medium apples, peeled, cored, and chopped
- 1 medium butternut squash, peeled and cubed
- One 32 ounce container of chicken or vegetable stock
- 2 tablespoons Rivulet Liqueur
- Salt and pepper to taste

- 2 tablespoon plain Greek yogurt or sour cream
- Chopped pecans
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- Chopped pecans

1. Melt the butter in a large pot. Add the shallots, celery, carrot, apples, and squash. Cook and stir the vegetables over medium-high heat until lightly browned, about 5 minutes.
2. Pour in enough of the stock to cover vegetables. Bring to a boil, reduce heat to low, cover and simmer until the vegetables are tender, about 40 minutes.
3. Transfer about half of the soup to a blender or food processor and blend until smooth; repeat with the remaining soup. Return to pot and stir in Rivulet Liqueur and any remaining stock to desired consistency. Season with salt and pepper to taste. Garnish with Greek yogurt and chopped pecans if desired.

Yields 4 servings

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