



RKF Recipes

Smokin' Chipotle Seasoning

A regionally-inspired blend, our Smokin' Southwest Chipotle Seasoning adds a smoky flavor to your favorite dishes! Sprinkle it on meat, in a stew or soup, and your favorite vegetable dishes for a zesty kick!

Roasted Butternut Squash Soup

(makes 6-8 servings)

Ingredients

- 1 large butternut squash cut in half and de-seeded (or 1 large package of fresh cubed)
- 1/3 cup olive oil
- 4 cups organic vegetable broth
- 1 tbs unsalted butter
- ½ cup heavy cream
- 1 cup crème fraiche
- 1 tsp of Smokin' Texas Gourmet's **Garlic, Salt, and Pepper (GSP)**
- 1 tsp of Smokin' Texas Gourmet's **All World Spice Blend**
- 1 tsp Smokin' Texas Gourmet's **Smokin' Chipotle Seasoning**



Directions

1. If roasting halves, drizzle each with olive oil and sprinkle with All World Spice Blend
2. Cover with foil on a baking sheet or dish and roast at 375 degrees F until fork tender (about 30-40 minutes)
3. In a soup pot, add roasted squash and broth, bring to a low boil (cook 10 minutes)
4. Blend mixture until smooth, then reduce heat to simmer (use a stick blender or food processor to blend)
5. Add remaining seasonings and Smokin' Chipotle Seasoning as needed to taste
6. Gradually add cream and stir until incorporated
7. Add butter and stir to incorporate
8. Garnish with crème fraiche, drops of any of Smokin' Texas Gourmet's Pepper Sauces, or avocado slices



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