

SQUASH AND FLIGHT BY YUENGLING BEER SOUP



INGREDIENTS

1 large butternut squash, peeled and cubed
2 Tbsp. butter
1 large yellow onion, chopped
2 garlic cloves, minced
1 stalk celery, chopped
2 cups chicken stock
1 cup FLIGHT by Yuengling
¼ cup cream
2 Tbsp. salt
1 tsp rye seeds
¼ cup pumpkin seeds, toasted for garnish
¼ cup pomegranate seeds for garnish
2 Tbsp. chopped sage

INSTRUCTIONS

In a dutch oven over medium heat, melt butter then add the onions, garlic, celery and sauté 5-8 minutes or until translucent. Add squash and sauté 5 more minutes. Add beer then chicken stock, bring to a boil then let simmer 30 minutes. Season with spices then using an immersion blender, blend until smooth. Add cream off heat then garnish with pumpkin, pomegranate, and sage.



FROM THE KITCHEN OF:

KELSEY BARNARD CLARK

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