The 5 Most Popular Holiday Soups

When the holidays arrive, you might start looking for comfort food in your soup, but also want something seasonal. This selection of soup recipes is not only great for the colder weather, but the recipes use some ingredients that are popular during this time of year.

**Butternut Squash Soup**

This is a very popular soup to enjoy during the holidays, especially in the fall close to Thanksgiving, but also in the wintertime. This soup is really simple to make and is a good way to use the butternut squash that came in your CSA box or that you picked up at a local farmer’s market. Some recommended veggies to have with your butternut squash soup are onions and celery. Seasonings that taste good with this type of soup are of course salt and pepper, garlic, and herbs like sage, rosemary, and thyme.

**Matzo Ball Soup**

For something a little different, you can make a matzo ball soup. The matzo balls are made from matzo meal, which is usually found in the baking or international section of your local grocery store. They also require oil, eggs, salt, baking powder, water, and pepper. For the rest of the soup, you want more oil, chicken or vegetable broth, chicken that is already cooked, carrots, celery, and onions.

**Pumpkin Soup**

Another excellent holiday soup that is perfect for the fall or early winter is pumpkin soup. You can use canned pumpkin or make your own pumpkin puree if you want to go that route. It isn’t too difficult once the pumpkin is roasted in the oven. You can make it in the slow cooker by adding some broth, apple cider, seasonings, onion, and a little bit of whipping cream to make it creamy.

**Turkey Pot Pie Soup**

This is a good holiday soup because not only do you get your comfort food craving fulfilled with the pot pie recipe, but can use up some of your leftover Thanksgiving turkey as well. Chop up your turkey into small pieces, then add some of the bone broth from the turkey, along with celery, carrots, onions, butter, and heavy cream. You also want to add in herbs like thyme and sage, along with salt, pepper, and potatoes.

**Beer Cheese Soup**

This holiday soup is an Irish soup that is often served during the cold weather of fall and winter. It starts with a base of traditional veggies soup with vegetable or chicken broth, onions, celery, and carrots. You will then add butter, Irish lager, Irish cheese, and cream cheese to the soup.