

Pumpkin Soup

Pumpkins, pumpkins – everywhere there's pumpkins. I'm not big on cutting up a lot of jack-o-lanterns and wasting millions of pounds of food. We use the whole pumpkin as a decoration and then we eat it! Here is a great and easy soup to use one of those tasty treasures!

PUMPKIN Soup



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What you need:

- 1 large sugar pumpkin (also called pie pumpkin. Smaller than jack-o-lantern pumpkins and the skin is



slightly speckled.)

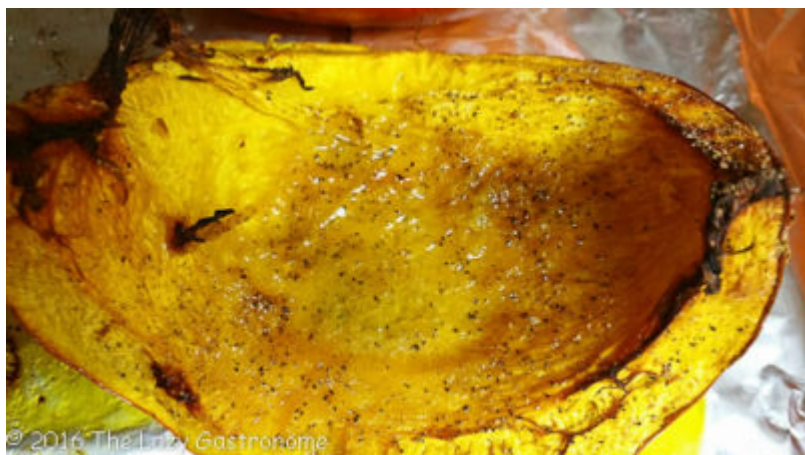
- $\frac{1}{4}$ cup butter
- 1 cup of cream sherry
- 4 cups of chicken broth
- $\frac{1}{4}$ teaspoon fresh turmeric (or $\frac{1}{8}$ teaspoon dried and ground)
- 1 cup whipping cream
- Salt to taste

How to Do it:

Cut the pumpkin into quarters and remove the pulp and seeds. Save the seeds to cook later. ([Here's how](#)) Using half the butter, divide it into each portion of the pumpkin.



Add salt and pepper, then cook the pumpkin at 350 degrees for about an hour, or until the meat is tender and scoops easily. Remove from the oven and allow to cool. You can do this step several days in advance, keeping it in the refrigerator until ready to use.



Scoop out the pumpkin. You should have about 4 cups of pulp from one large sugar pumpkin. Puree the pulp with $\frac{3}{4}$ cup sherry and the chicken broth. Pour into a pan and simmer for about 30 minutes, stirring occasionally.



Add the remaining butter and turmeric, then simmer another 15 minutes, stirring occasionally.

Just before serving, stir in the cream and remaining sherry, stirring until heated through. Add salt to taste and serve garnished with a little bit of cream.



Serves 4

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