

Our Recipe for Pumpkin Soup

Nothing rounds out a fall meal better than pumpkin. Nothing.

We created this recipe because it is a relatively easy way to use and eat our many great squashes and pumpkins - and just about any pumpkin or squash can be used. While we have written the recipe for a medium pumpkin (10 lbs. or so - Cinderella, LI Cheese, Blue Hubbard, and Fairytale come to mind), it makes a big pot of soup (for 8-10). So, if you want less, use a small pumpkin and halve the remaining ingredients. And, don't worry about exact pumpkin quantity - anything close will work.

Recipe:

1. Chop one large onion
2. Remove the casings from 1 lb. of your favorite sausage. Cut into bite-sized chunks.
3. In an 8-quart soup pot sauté the onion and sausage in olive oil until the sausage is cooked and the onion translucent.
4. While the sausage and onion is cooking, remove skin, seeds, and pulp from the pumpkin and cut the flesh into 1 inch squares.
5. When the sausage is cooked, pour in 1 quart of chicken broth and 1 quart of vegetable broth (or 2 quarts of either).
6. Add 1 tbsp. salt, 1 tsp. pepper, 2 tsp. of curry, and 2 tbsp. of brown sugar.
7. Bring to a boil then simmer over low heat until pumpkin flesh breaks apart.
8. Puree soup with a hand blender (or not, depending on your preference)
*Caution - For safety reasons, never puree hot soup in a counter top blender
9. Season to taste with more salt and curry. Enjoy!

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