

CURRIED PUMPKIN BISQUE

Makes 3 quarts / 12 servings

Ingredients

Olive Oil
1 medium onion – minced
6 tablespoons curry powder
1 teaspoon chili powder
1 tablespoon cinnamon
½ teaspoon nutmeg
½ teaspoon ground coriander
½ teaspoon ground cumin
1 teaspoon salt
12-15 turns fresh ground pepper
2-15oz cans pumpkin puree
¾ cup sugar
3 tablespoons molasses
7 cups vegetable broth
2 cups heavy cream

Directions

Coat the bottom of a large stock pot with olive oil, heat over medium high heat. Add minced onion and sauté until wilted and very slightly brown. Add all spices, salt and pepper. Stir and heat until bubbly, about 1 minute. Add pumpkin puree, sugar and molasses, stir to incorporate all the spices into the puree. Slowly whisk in the broth. Simmer covered for 20-25 minutes, whisking periodically. Add heavy cream and whisk. Remove from heat and serve or let the bisque cool before refrigerating. Curried Pumpkin Bisque freezes very well, and can be refrigerated for up to one week.



The exotic aromas of curried pumpkin soup simmering on the stove will warm your senses on a cool day. Silky, smooth and satisfying, this vegetarian bisque can be easily paired with a salad or toasted sandwich for a casual meal.