

Roasted Pumpkin Soup

Corner Pocket – Chef Jason Wade

Ingredients:

1 Medium Yellow Onion
3 Stalks of Celery
1 Medium Carrot
1 Small Pumpkin
3 Cloves Garlic
2T Light Brown Sugar
6C Chicken Stock
1C Heavy Whipping Cream
2T Vegetable Oil
1T Butter
Salt and Pepper to taste

Method:

1. Pre-heat oven to 425 degrees
2. Peel, seed, and coarsely dice the pumpkin. In a stainless steel mixing bowl, toss pumpkin with 1T of the vegetable oil and lightly season with salt and pepper. Transfer pumpkin to a cookie sheet, spread evenly and roast in the oven until pumpkin is tender and lightly browned.
3. Clean and coarsely dice the onion, celery and carrot.
4. Heat a large saucepot over high heat, once hot, add 1T vegetable oil, 1T butter, 3 cloves garlic and the diced vegetables (excluding the pumpkin). Cook this mixture until tender.
5. Add 2T brown sugar, 6C chicken stock and the roasted pumpkin. Bring soup to a boil then reduce heat to medium and simmer for 30 minutes.
6. Remove soup from heat. Add 1C cream and puree mixture with a hand blender until very smooth. Strain the pureed soup through a fine mesh strainer to remove unwanted particles.
7. Adjust seasoning with salt and pepper and serve hot.