



for Thanksgiving

Creamy Pumpkin Soup

Side Dish

Source: Kirkland Wednesday Market

Ingredients:

- 1 large leek, trimmed, split in half lengthwise and washed
- 1 green blade from top of leek, reserved
- 2 tablespoons olive oil
- 2 cloves garlic, crushed
- 5 sprigs thyme
- 2 bay leaves
- 5 sprigs flat leaf parsley
- 1 cup white wine or dry sherry
- 1 ½ pounds pumpkin peeled, seeded, and cut into 2 inch cubes
- 5 cups chicken or vegetable stock
- Kosher salt, to taste
- 1 cup milk or cream

Blender or food processor

Method:

1. Slice the leek thinly crosswise.
2. Heat oil over medium heat in a large sauce pan. Add leek and garlic, stirring to coat with the oil. Sweat over medium heat until the leek is soft but not brown.
3. Lay the thyme, bay leaves, and parsley on the reserved leek green and fold it over to hold them together. Tie with string. Add the herbs to the pot and cook 2 minutes longer.
4. Turn up the heat to medium high and pour in the white wine or sherry. Reduce the liquid to 2 tablespoons.
5. Add the pumpkin and stock and season slightly with salt.
6. Bring the mix to a boil, then reduce and simmer until the pumpkin is tender, 20 to 25 minutes.
7. Discard the herb package.
8. Puree the soup in batches in a blender or food processor, or in the pot with an immersion blender.
9. Return the soup to pot.
10. Reheat the soup and add the milk or cream to loosen the soup. If it is too thick, add more stock, not cream, or it will be too rich. Season with salt to taste.