



Pumpkin Soup with Sage Dumplings

Source: *Sail Transport Company*

Ingredients:

One 2 to 3 pound squash or pumpkin
1 onion, chopped
2 T butter or oil
4 cloves garlic, sliced
1 ½ t Salt
6 c chicken or vegetable stock
1 cup all purpose flour
1 ½ teaspoons baking powder
¼ teaspoon coarse kosher salt
1 ½ tablespoons butter, cut into ½-inch cubes
½ cup water
2 tablespoons chopped sage

Place pumpkin or squash on a baking sheet. Puncture with a sharp knife to allow steam to vent. Bake at 350 until soft. Split the pumpkin in half and scoop out seeds and stringy bits. Scoop the flesh of the pumpkin in to a bowl and set aside. This can be done up in advance. Either refrigerate or freeze the pumpkin until ready to use.

Cook onions in oil over low heat until translucent. Add pumpkin and sauté until the onion just begins to brown. Add garlic, salt and stock. Simmer until pumpkin is extremely soft. If you want a smooth more creamy soup you can blend it now.

In a medium bowl mix flour, baking powder, and salt. Cut butter into flour mixture until it reassembles a coarse meal. Add chopped sage. Add water blend.

Drop small spoonfuls of dough into simmering soup. Dumplings are done when they float approximate 3-4 mins. **Serves 8-12 people.**