

ROASTED PUMPKIN SOUP

1 ea. Fresh Sugar Pumpkin (2#)
1 ea. Yellow Onion / small (thinly sliced)
1 TBSP Garlic (minced)
6 oz. Unsalted butter
1 TBSP Mild Curry Powder
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
1 Cup Dry Sherry
4 Cups Chicken Stock
½ Cup Honey
2 Cups Heavy Cream
Salt to Taste
Black Pepper to Taste
Dash of Worcestershire
8 ea. Fresh Sage Leaves

Cut pumpkin in ½ remove seeds and place, cut side down on a baking sheet, roast at 375 till soft to the touch. Chill and then remove skin.

In a heavy bottom – 1 gal pot, melt the butter and add: onions and garlic, cook till soft, add the spices and cook for 5 more minutes.
Deglaze

With sherry and cook for another 5 minutes. Add pumpkin and all other ingredients. Simmer for about ½ hour, allow to cool slightly and puree

Check seasoning, may need more salt, pepper and if too thick add a little water.

Enjoy!