



PUMPKIN SOUP

Ingredients

- 6 cups chicken stock
- 4 cups pumpkin puree
- 1 cup chopped onion
- 1 clove garlic, minced
- 1 ½ teaspoons salt
- ½ teaspoon chopped fresh thyme
- 5 whole black peppercorns
- ½ cup heavy whipping cream
- 1 teaspoon chopped fresh parsley

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Directions

Place chicken stock, pumpkin, onion, garlic, salt, thyme, and peppercorns in a large pot; bring to a boil. Reduce heat to low and simmer, uncovered, 30 minutes.

Transfer soup to a blender or food processor in batches; blend until smooth. Return soup to the pan and bring to a boil; reduce heat to low and simmer, uncovered, for 30 minutes.

Stir in heavy cream.

Ladle soup into bowls and garnish with fresh parsley.