



Cream of Pumpkin Soup

This becomes extra special on a holiday dinner table when served inside a hollowed-out pumpkin.

Photo by Stephanie Gang

Pumpkins are usually first thought of as the quintessential symbol of Halloween, and beyond that, people usually think the main use for this popular garden staple is in pumpkin pie. But in addition to holding its own on the dessert menu, pumpkin does respectable duty as a side dish at the Thanksgiving table.

Ingredients 1 onion, thinly sliced
2 T. butter
2 cups orange juice
2 cups cooked, mashed pumpkin
2 cups chicken broth
1/2 tsp. salt
1/4 tsp. white pepper
1/4 tsp. nutmeg
1 cup light cream
1/4 cup sour cream for garnish (optional)
1/4 cup toasted walnut halves (optional)

Preparation

In a large sauce pan, sauté onion in butter until soft. Add juice, pumpkin, broth and seasonings. Simmer for 20 minutes; remove from heat. Purée in blender until smooth. Return to sauce pan and stir in cream. Place over medium heat for 5 minutes, being careful not to boil. Serve immediately. Garnish each bowl with a swirl of sour cream and toasted walnut halves.

Serves 4 to 6.