

# **Pumpkin Soup**

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## **Ingredients**

butter  
1 yellow onion, chopped  
4 cloves garlic, chopped  
1 carrot, chopped  
2 stalks celery, chopped  
7 cups vegetable stock  
1 1/2 cups pumpkin puree  
1/4 teaspoon cinnamon  
1/4 teaspoon allspice  
1/4 teaspoon ground ginger  
1/4 teaspoon grated nutmeg  
2 tablespoons honey  
2 teaspoons chipotle puree  
cream  
salt  
ground pepper

## **Directions**

Sauté the (onions, garlic, carrots) with the butter in a medium stockpot.  
Add the celery and cook until soft.  
Add the vegetable stock and bring to a boil.  
Reduce the heat and simmer for 20 – 30 minutes.  
Whisk in the pumpkin puree until smooth.  
Bring to a simmer and add the (cinnamon, spices, honey, chipotle).  
Cook for 15 – 20 minutes.  
Add (cream, salt, pepper) to taste.

Serve with sourdough bread, crab, scallops, and shrimp.