



BUTLER'S VELVETY PUMPKIN SOUP

- 2 whole pie pumpkins (yields about 5 cups roasted pumpkin)
- 1 quart vegetable stock
- ½ cup heavy cream
- 1/3 cup Maple Syrup
- ¼ tsp. nutmeg
- Salt to taste
- Pumpkin seeds (optional)

Preheat oven to 300°. Place whole pie pumpkins on a cookie sheet and roast them until slightly shriveled and soft, about an hour. Allow to cool, then slice in half and scoop out seeds and membrane. Peel skin off and scoop flesh into a bowl and set aside.

In a pot, heat up pumpkin flesh with stock and maple syrup until simmering. Mash out big chunks, then transfer mixture to a blender or food processor and puree until smooth. Add cream and nutmeg, then blend again. Pour directly in bowls to serve with pumpkin seeds or return to pot to keep warm.

From the Kitchen of Mrs. Butler

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