

## **Pear-Pumpkin Soup with Ginger** ***Served in a Pumpkin***

*Makes 4-5 cups of soup*

Pick out a sugar pie pumpkin that has a good shape, and cut off the top. Scoop out the seeds and stringy parts, reserving the seeds to toast later if so desired. Sprinkle salt and pepper on the inside of the pumpkin. Place the pumpkin with its lid on it on a baking sheet and bake at 350° for 20 minutes or until flesh is just starting to soften. Don't overcook the pumpkin or it won't hold its shape.

Meanwhile, make the soup.

- 🍴 1 T. unsalted butter
- 🍴 1 T. olive oil
- 🍴 1 small leek (pale parts only), sliced into small pieces
- 🍴 1 small carrot, peeled and small diced
- 🍴 2 T. freshly grated ginger root
- 🍴 1 T. fresh thyme, chopped, or 1 t. dried thyme
- 🍴 2 large Bosc pears, peeled, cored and diced
- 🍴 ½ cup pumpkin purée (canned or fresh\*\* – see note below)
- 🍴 2 cups vegetable stock
- 🍴 sea salt to taste
- 🍴 black pepper to taste
- 🍴 water as needed to thin

Melt the butter in a saucepan over medium-low heat. When butter is foamy, add the olive oil, leeks and carrots. Let the vegetables slowly sauté over medium heat until softened and fragrant, about ten minutes.

Add the ginger and the thyme and sauté another 5 minutes. Add the pears and pumpkin, stir for one minute, then add the vegetable stock and enough water to cover all the ingredients. Let this mixture simmer for 10 minutes, then add ½ t. sea salt and 1 t. black pepper.

Puree with a hand blender in the pot or pour into a blender or food processor in batches (you can skip this step if you like your soup chunky). Taste the soup for seasoning – if you used fresh pumpkin and/or homemade stock, you will probably want a little more sea salt.

Place the soup into the warm pumpkin and bring to the table as your centerpiece!

\*\*Cut a sugar pumpkin in half and scoop out the seed and stringy bits. Cut the pumpkin into several pieces, then place in a casserole dish with ½ inch of water. Cover with foil and bake until tender at 350°, about an hour. Scrape pumpkin flesh from skin, add a small amount of salt and puree – this can be frozen for future use as well.