

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Pumpkin Soup with Sage and Almonds



Ingredients

2 TBSP unsalted butter	1 (15-oz) can pumpkin puree
3 sage leaves	3/4 tsp kosher salt
1 (8-oz) package pre-chopped onion	1/8 tsp ground red pepper
3/4 cup unsalted, roasted blanched almonds, divided	2 TBSP chopped fresh chives
1 TBSP all-purpose flour	
3 cups unsalted chicken stock, divided	

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Directions

1. Place butter, sage, and onion in a large saucepan or Dutch oven over medium-high. Cover and cook 7 to 8 minutes or until onion is lightly browned, stirring occasionally.
2. Coarsely chop 1/4 cup almonds; set aside. Whisk together flour and 1/4 cup stock. Add remaining 1/2 cup almonds, flour mixture, remaining 2 3/4 cups stock, pumpkin, salt, and pepper to onion mixture. Bring to a boil. Reduce heat to medium-low, and simmer 5 minutes, stirring occasionally to keep pumpkin mixture from sticking to bottom of pan.
3. Place pumpkin mixture in a blender; remove center piece of blender lid (to allow steam to escape). Secure lid on blender. Place a clean towel over opening in lid. Process until smooth. Ladle soup into bowls; sprinkle with reserved 1/4 cup chopped almonds and chives.

Serves: 6

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