



Here's a fun recipe using our leftover fresh pumpkins! It's delicious and makes a beautiful presentation.

Alexis Wasilchin

Pumpkin Soup-baked and served in a fresh pumpkin

- 1 pumpkin (6-7 pounds, cleaned)
- 6T butter
- 2/3 cup minced yellow onion
- 1 ½ cup fresh French bread crumbs
- 1 tsp fresh sage, minced
- 6-8 cups chicken broth sufficient to fill one large pumpkin (or if making vegetarian, use veg broth)
- ½ cup grated Swiss or Gruyere cheese
- Pinch of nutmeg and ground pepper
- 2 bay leaves
- 1 T parsley, chopped
- ½ cup cream (optional)
- Salt to taste (depending on saltiness of broth)

Preheat oven to 400

Sautee onions in butter until tender (10 min); add bread crumbs and cook for several minutes until lightly toasted. Add sage, nutmeg, pepper and cheese and pour into cleaned pumpkin. Fill pumpkin to ½" from top with broth. Add bay leaves and cover with lid of pumpkin. Place pumpkin in large casserole or baking pan. Bake 1 ½ hours at 400 and ½ hour at 350. Last few minutes stir in cream and parsley.

As you ladle soup shave off chunks of cooked interior of pumpkin. Serve with bread and salad!

When cleaning pumpkins, be very careful not to cut lid off too low on the sides or to pierce the pumpkin flesh with the knife.

Our LdV Learning Garden is supported by our PTC!

