

ED'S GARLIC PUMPKIN SOUP 12-05-2011 by Edward Heller

HARDWARE:

7 qt Enameled Cast Iron Soup Pot (or other large soup pot) w/lid.
Wooden spoon or spatula, Potholders, Soup Ladle

SOFTWARE:

2 - 29 oz cans of Pumpkin, pureed
64 oz (8 cups) Chicken Stock (you can substitute vegetable stock)
1 medium/large Yellow Onion, chopped/diced
6-8 baby Carrots, chopped/diced
1 rib celery, chopped/diced
20-30 cloves fresh garlic, peeled, smashed and lightly chopped
6 tablespoons (1/3 cup) butter
1 tsp nutmeg, fresh grated
1 tbsp allspice, freshly ground
1/2 tsp cinnamon, ground
1/2 cup brown sugar
8-12 drops - Garlic Pepper flavor Tabasco hot sauce (optional)
Salt and Pepper , to taste
(approx, 2 to 3 teaspoons salt and about 10 turns from the pepper mill)
1/2 cup half & half (or heavy cream) - OPTIONAL
1/3 cup of Grand Marnier, Brandy, or whatever liquor you like. - OPTIONAL

MAKING SOUP:

- 1) Set heat to MED/HIGH.
- 2) Melt the butter in the soup pot until it starts bubbling.
- 3) Cook onions in the butter for 3-5 minutes until they start to brown.
- 4) Reduce heat to MEDIUM and add carrots, celery, and half of the garlic.
- 5) Stir occasionally until garlic starts to brown a bit.
- 5a) OPTIONAL: Add 1/3 cup of Grand Marnier/Brandy.
(Please use flambé safety measures <http://whatscookingamerica.net/flambe.htm>)
- 6) Add 2 cups of the broth, scraping the bottom of the pot with your wooden spoon.
- 7) Add the pumpkin and stir.
- 8) Stir in nutmeg, allspice, cinnamon, and brown sugar.
- 9) Add the rest of the broth and the rest of the garlic.
- 10) Add salt, pepper, and Tabasco to taste.
- 10a) OPTIONAL: If you are using the half & half, you can stir it in now.
- 11) Bring soup to a boil and then reduce heat to simmer for about 20 minutes.
- 13) Check the flavor and adjust. Add salt, sugar, or spice, as desired.
- 14) The soup's flavor is best when served warm/hot, but not piping hot.