

Pumpkin Sage Soup

Directions:

In a large pot, heat the butter over low heat. Add the chopped onion and garlic and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Add the pumpkin, stock, and salt. Bring the ingredients to a boil. Reduce the heat and simmer, covered, until the pumpkin is tender, about 30 minutes.

Stir in 1 tbsp of sage and let it simmer about 5 more minutes. Puree the soup in a blender or food processor until smooth. Strain the puree back into the pot and add the cream and pepper. Simmer on low heat for 5 minutes before topping off the soup with the remaining sage. Serve with sliced French bread. Enjoy!