

Fall Pumpkin Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields 1 1/2 quarts

Prep Time: 1/2 hour

Ingredients

2 cups apple cider
1 (14 1/2 ounce) chicken stock (about 2 cups worth)
1 (29 ounce) can pumpkin puree
1 cup brown sugar
1 tablespoon cinnamon
1/2 tablespoon cloves
1/2 tablespoon nutmeg
1/2 tablespoon allspice
1 pint heavy whipping cream

Procedure

In large pot on LOW HEAT, combine all ingredients EXCEPT whipping cream; while stirring frequently, bring to simmer.

Allow to simmer for 10 minutes, stirring occasionally.

Stir in heavy cream, then blend with an emersion blender or kitchen blender, and serve.

Bon Appetit!