

## SPICED PUMPKIN SOUP

½ stalk of celery	1 lb. pumpkin puree
1 yellow onion	1 ½ qt. veggie stock
2 carrots	1 c. brown sugar
½ oz fresh ginger	1 ½ c. heavy cream
1 T cinnamon	1/8 lb. butter
1 T allspice	salt & pepper to taste

Sweat celery, onions, carrots and ginger together until tender with a little vegetable oil. Add cinnamon and allspice and let flavors develop. Add vegetable stock and pumpkin puree. Bring to a simmer and let cook for 30 minutes.

DO NOT BOIL! (Boiling will turn your soup a brown rust color). Add sugar, cream and butter. Puree in a blender and strain. Add salt and pepper to adjust flavor at the end. If your soup is too thick add some more liquid to thin it out.

SERVE AND DELIGHT IN THE FLAVOR OF FALL!

CHEF Shawnteé Peery

NAPA VALLEY GRILLE | Bloomington, MN

