

a pearl kind of girl

Pumpkin Soup

4 cups (14 oz.) canned pumpkin puree (or 2 sugar pie pumpkins roasted)

6 tablespoons unsalted butter

2 shallots, diced

4 garlic cloves, minced

1 tablespoon fresh thyme

1/4 cup marsala

5 cups vegetable broth

3 tablespoons maple syrup

1 cup half-and-half

In a Dutch oven or heavy saucepan, melt 3 tablespoons of the butter.

Add shallots and cook until softened. Add garlic and thyme and cook about 1 minute.

Deglaze the pan with marsala and add pumpkin, cooking until lightly browned.

Add broth and maple syrup and simmer gently for 20 minutes. Stir in the half-and-half.

Add the remaining 3 tablespoons butter to the soup and stir until the butter is melted.

Season the soup with salt and pepper.

To make croutons, cut two slices of sourdough bread horizontally once and vertically six times.

Spread butter on one side of each crouton and place on a baking sheet.

Top with Parmesan cheese and bake for about 10 minutes at 350 degrees or until crispy.

