

## Holiday Pumpkin Soup

Recipe courtesy of Executive Chef Andre Molle at [Le Chateau](#) in South Salem, NY

- 1 Quart of chicken Stock
- 1 Medium Onion Sliced
- 1 Half Stack of Celery Minced
- 2 Medium Leeks (white part only) Minced
- 1 Oz Butter
- 2 Lbs rough Chopped Pumpkin
- Tbps Sour Cream
- Nutmeg, Cinnamon, Salt & pepper to taste

In a Heavy pot, sweat onion, leek, celery and pumpkin in butter over low heat. Stir constantly for 20 minutes to avoid coloration, cover with chicken stock. Simmer for 40 minutes more. Puree in batches. Add nutmeg, Cinnamon, Salt & pepper and sour cream. Adjust seasoning. Serve with cinnamon dusted croutons. *Serves 4 people.*

