



# Creamy Pumpkin Soup

Jean Trebek's Reliable Recipes  
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Sublimely creamy, aromatic Pumpkin soup originally from a wonderful recipe from Lidey Heuck of the NY Times... divine!

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## Creamy Pumpkin Soup

### Ingredients

- 3 Tablespoons unsalted butter
- 2 medium yellow onions, halved and thinly sliced
- 2 tablespoons coarsely chopped fresh rosemary
- 3 tablespoons maple syrup
- 4 garlic cloves, coarsely chopped
- 1/2 cup fresh apple cider (or 3/4 cup apple juice)
- 4 cups low-sodium chicken broth, plus more as needed
- 2 (15 ounce) cans pumpkin puree (not pumpkin pie filling)
- 1 teaspoon mild curry powder
- 1/2 teaspoon ground nutmeg, plus more for serving
- Pinch of ground cloves
- 1 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/3 cup heavy cream, plus more for serving

### **For the fried sage topping (optional):**

- 3 tablespoons unsalted butter
- 12 fresh sage leaves

## **Directions**

In a large heavy-bottomed pot, melt the butter over medium heat.

Add the onions and rosemary and cook, stirring occasionally, until the onions are lightly caramelized, about 15 minutes. If the onions begin browning too quickly, return the heat to low.

Add the maple syrup and garlic and cook, stirring occasionally, until the onions have darkened in color, about 3 minutes.

Add the cider and cook, scraping up any bits from the bottom of the pan, until the liquid is reduced by about half.

Add the broth, pumpkin puree, curry powder, nutmeg, cloves, salt and pepper, stir to combine, and bring to a boil.

Turn the heat to medium-low and cook at a fuller simmer for 10 minutes, stirring occasionally and scraping the bottom of the pot to prevent scorching.

Turn off heat.

Let sit for about 15 min on stove with no heat...bring to room temperature.

Working in batches, puree the soup in a blender or food processor and return to the pot (or use an immersion blender).

Bring back to a simmer over medium heat, then turn off the heat and stir in the cream.

Season with salt and pepper to taste and add more broth if the soup is too thick.

**To make the optional fried sage topping:**

Melt the butter in a small or medium skillet set over medium-high heat.

Add the sage leaves and fry until just crisp, about 1 minutes.

Using a slotted spoon or a fork, transfer the sage leaves to a paper-lined plate, reserving the butter left behind in the pan.

To serve, spoon the soup into individual bowls.

Top each serving with 2 fried sage leaves and a drizzle of the reserved butter (if using), or a swirl of cream and pinch of nutmeg.

Serve hot.

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