



Rum Pumpkin Bisque

½ medium sized fresh pumpkin (large dice)

½ Vidalia onion (sliced)

1 stick unsalted butter

½ cup dark rum

1/ 2 cup light brown sugar

2 tsp ground cinnamon

½ tsp ground all spice

½ tsp fresh ground nutmeg

2 tsp turmeric

3 cup vegetable broth or stock

1 pint heavy cream

Method of Preparation

1) Dice pumpkin and slice onion

2) Add butter to large pot

- 3) Turn pot on med high heat
- 4) When butter is melted and starts to sizzle add pumpkin and onions
- 5) Once the pumpkin and onions are soft add rum, brown sugar and spices cook for 3 minutes
- 6) Add stock and cream
- 7) Bring soup to a slow boil for ten minutes
- 8) Place soup in blender and blend till smooth add salt and pepper to taste