

Pumpkin Pear Soup

This makes a lot of soup, which you can freeze for later. Or you can halve the recipe and eat the whole thing yourself.

1 cup chopped onion
4 teaspoons grated fresh ginger
2 Tablespoons butter
6 pears, peeled, cored and sliced
2 15 oz. cans of pumpkin (not pie filling, just pumpkin) 3 cups vegetable broth
2 cups milk
Salt and Pepper

Sauté onion and ginger in butter until softened. Add pears and sauté another minute or two. Add pumpkin and broth. Bring to a boil, reduce heat and simmer, covered until pears are tender - maybe 5 to 10 minutes. Blend or process in batches until smooth. Return to the pan, stir in milk and heat through. Season with salt and pepper to taste.

This soup is delicious beyond imagining just as it is. However, these kinds of soups shine even brighter if you bejewel them with a tiny bit of fat. A pat of compound butter, a dollop of creme fraiche or even a dot of mascarpone would do it. Better yet:

Lime Sour Cream

1/2 cup sour cream
1 teaspoon finely minced lime zest 2 Tablespoons lime juice

Mix everything together and let it sit in the fridge while you make the soup. Downright tasty on tacos, chili, rice and beans and a whole bunch of other stuff, too.



Recipe courtesy of Merianne Myers/North Coast Food Web

North Coast Food Web

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