

Irish Pumpkin Potage

written by The Recipe Exchange | July 20, 2017

Ingredients

3 pounds peeled, seeded and diced sugar pumpkin
2 leeks, chopped
1 onion, chopped
2 cloves garlic, minced
1/2 cup olive oil
6 cups chicken stock
4 1/2 cups milk
1/2 teaspoon cayenne pepper
1 teaspoon Hungarian sweet paprika
1 pinch freshly ground black pepper
1 teaspoon ground nutmeg

Directions

Halve the pumpkin and scrape out the seeds and pith. Cut into 1 inch pieces. In a large skillet, saute the pumpkin, leeks, onion and garlic in olive oil. Add chicken stock and bring to a simmer. Strain vegetables, place in food processor and blend until smooth. Transfer puree to pot or crock pot; add enough milk to reach smooth consistency. Add the cayenne pepper, paprika, ground pepper and nutmeg; simmer for 30 minutes and do not allow to boil.