

Pumpkin Sage Soup

- Prep Time: 20 minutes
- Cook Time: 50 minutes
- Total Time: 1 hour, 10 minutes
- Servings: 8

Ingredients:

- 3 medium onions, peeled and diced
- 3 medium carrots, peeled and sliced
- 3 ribs of celery, halved and sliced
- 4 cloves of garlic, peeled
- 2 Granny Smith apples, peeled and diced
- 3 large Idaho russet potatoes, peeled and diced
- 1 1/2 tablespoons fresh sage, minced OR 1 1/2 teaspoons Stonemill Ground Sage*
- 1/2 cup Baker's Corner Brown Sugar
- 2 tablespoons Priano Extra Virgin Olive Oil
- 3 teaspoons Stonemill Ground Black Pepper, divided
- 3 teaspoons Stonemill Iodized Salt, divided
- 4 15-ounce cans Baker's Corner 100% Pure Canned Pumpkin*
- 2 32-ounce cartons Chef's Cupboard Vegetable Stock
- 16 ounces Countryside Creamery Heavy Whipping Cream
- 1 Specially Selected French Baguette, cut into 1/4-inch thick slices on an angle
- 7 ounces Emporium Selection Gouda, shredded
- 2 tablespoons Parsley, as garnish

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat oven to 400°.
2. Combine onion, carrots, celery, garlic, apples, potatoes, sage and brown sugar in a large bowl. Add olive oil, 2 teaspoons black pepper and 2 teaspoons salt and mix thoroughly. Place in a roasting pan and roast in oven for 30 minutes until fork tender. Halfway through the cooking process, stir vegetables to ensure even cooking.
3. In a large pot, combine roasted vegetable mixture, pumpkin, vegetable stock, 1 teaspoon black pepper and 1 teaspoon salt. Simmer for 15 minutes.
4. Transfer mixture, in batches, to blender and process until smooth.
5. Return soup to pot. Add cream, adjust seasoning, if needed.
6. Place slices of baguette on a parchment-lined cookie sheet, top each slice with cheese. Bake for 5 minutes until cheese is melted.
7. Divide soup into bowls, place two slices of baguette onto each bowl of soup and garnish with parsley.



Recipe Courtesy of:
ALDI Test Kitchen