

# Creamy Pumpkin Soup



## Menu Description:

Indulgently rich puree of potatoes, onion, and cumin. Garnished with sour cream and parsley.

Suggested Price: \$3.49  
Cost: \$0.53  
PROFIT: \$2.96

Prep Time: 30 min  
Cook Time: 45 min  
Yield: 52 servings, one cup each

## Ingredients:

- 1/2 carton Potato Pearls® Extra Rich Mashed Potatoes
- 1/2 lb butter or margarine
- 5 cups onion, chopped
- 5-1/2 qts water, hot
- 3/4 cup vegetable base
- 1 gal milk
- 2 tsp cumin
- 1 tsp white pepper
- 1/2 tsp nutmeg
- 3 qts pumpkin puree
- 2 cups sour cream
- 2 cups parsley

## Instructions:

1. Melt butter in a large soup pot over medium heat, add onions and cook, stirring frequently, until soft, about 20 min. Stir in water and soup base, blend with an immersion blender until smooth.
2. Whisk in Potato Pearls® Extra Rich Mashed Potatoes and milk. Bring to a boil (190°-212°F), stirring frequently.
3. Whisk in cumin, pepper, nutmeg and pumpkin puree. Blend with an immersion blender until smooth. Heat soup without boiling, stirring frequently, until heated through. Transfer to steamtable and garnish with sour cream and parsley and serve.

\*May use any Potato Pearls® Mashed Potatoes.