

Pumpkin Bisque with Smoked Gouda

Recipe from Taste of Home

**GOOD
FOOD**

From The
Sarah Evers
Recipe
Collection

Prep: 15 min

Cook: 35 min

YIELD: 9 servings (2 1/4 quart)

Ingredients

4 bacon strips, chopped
1 medium onion, chopped
3 garlic cloves, minced
6 c chicken broth
1 can (29 oz) solid-packed pumpkin
1/2 t salt
1/4 t ground nutmeg
1/8 t pepper
1 c heavy whipping cream
1 c shredded Gouda cheese
1 T minced fresh parsley
optional: additional shredded Gouda



Directions

1. In a Dutch oven, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain, reserving 1 T drippings. Sauté onion in drippings until tender. Add garlic; cook 1 minute longer.
2. Stir in broth, pumpkin, salt, nutmeg and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Cool slightly.
3. In a blender, process soup in batches until smooth. Return all to pan. Stir in cream; heat through. Add cheese; stir until melted. Sprinkle each serving with parsley, bacon and additional cheese if desired.

Sarah's Note: *This turned out well, and wasn't difficult. Processing it in the blender makes a BIG difference, so don't skip that step. Also, the bacon sprinkled on top is a yummy, crunchy bonus. (Yum: November 2011)*