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**Acquiesce October Recipe**

**Pumpkin soup**

1 can pumpkin puree

4 tablespoons oil

1 medium onion, slice

1 tablespoon herbs de provance

1 large carrot, peeled and sliced

1 large potato, peeled and sliced

5 cups chicken stock

½ cup heavy cream

Salt and ground white pepper

**Steps:**

In a large soup pot over medium-low heat, heat oil. Add onion and sauté until tender, about 5 minutes. Add carrot, potato, herbs, pumpkin meat and enough chicken stock or water to barely cover.

Gently simmer soup for 1 hour, stirring once or twice. The soup will be very thick; if it seems in danger of burning, reduce heat and stir in a small amount of broth or water.

Add cream, and season to taste with salt and pepper. Using an immersion blender, purée the hot soup in the pot until very smooth.