

Pumpkin Peanut Soup

Please follow these ingredients and instructions exactly, as batches need to be consistent.

INGREDIENTS

HALF batch for home use

(about 3 quarts)

- 1 large (28 oz) can pumpkin puree
- 1 large (29 oz) can diced tomatoes
- 1 qt vegetable broth
- 2/3 cup smooth peanut butter
- 1 tsp salt
- 1/2 tsp cayenne
- 1 Tbsp grated or minced ginger
- 2 medium white or yellow onions, finely diced
- 1 Tbsp olive oil
- 2 Tbsp minced garlic

SINGLE batch for Gift Shop Café

(about 6 quarts)

- 2 28-oz cans pumpkin puree
- 2 29-oz cans diced tomatoes
- 2 qts vegetable broth
- 1-1/3 cup smooth peanut butter
- 2 tsp salt
- 1/2 tsp cayenne
- 2 Tbsp grated or minced ginger
- 4 medium white or yellow onions, finely diced
- 2 Tbsp olive oil
- 4 Tbsp minced garlic

PREPARATION (about half an hour)

1. Dice onions. Sauté with the oil in the bottom of a large pot, until translucent. Do not brown. Turn off heat.
2. Combine all ingredients. *(Note: Do not double cayenne. Perhaps use a bit more.)*
3. Do not cook further. Should be cool enough to transport immediately.

DELIVERY

- Label your kettle or pot with your name. Masking tape and permanent marker work well.
- Soups will be staged in the room behind the kitchen. Tell the kitchen staff when you drop yours off.
- Bring your soups between 7:00 AM and 9:00 AM on Saturday morning. For Friday, bring between 2:30 and 6:00 PM.
- If you must drop off your soup before Saturday, leave a note on the kitchen counter to tell us where to find it.