

# Bone Suckin' Pumpkin Apple Soup



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## Ingredients:

**Bone Suckin' Poultry Seasoning**, 1 Tbsp.  
**Cooking or Sugar Pumpkin**, 1, 4 to 5 lb, or  
3 (15 oz.) cans of pumpkin purée  
**Butter**, 4 Tbsp.  
**Yellow Onion**, 2 chopped  
**Garlic**, 2 cloves minced  
**Smoked Paprika**, 1 Tbsp.  
**Ground Cumin**, 1/2 tsp.

**Cayenne Pepper**, pinch  
**Granny Smith Apple**, 3, peeled, cored and  
finely chopped  
**Apple Juice**, 1/2 cup  
**Chicken Broth**, 6 cups  
**Cream**, 1 cup  
**Toasted Pumpkin Seeds** for garnish  
**Sea Salt and Pepper** to taste



## Directions:

To make a pumpkin purée, cut the pumpkin in half, scoop out the seeds with an ice cream scoop, lay the pumpkin halves face down on a foiled baking sheet. Bake at 350 for 45 minutes to an hour or until the pumpkin is soft. Scoop out the softened pumpkin and purée the pumpkin until the consistency is smooth. Melt the butter in a 4 quart sauce pan over medium heat. Add onions and garlic and cook until softened, stirring often. Add smoke paprika, Bone Suckin' Poultry Seasoning, cayenne and cumin and stir into the onions and garlic. Add pumpkin purée, broth and stir well with a wooden spoon. Bring the soup to a boil, reduce heat, partially cover and simmer for 20 minutes. While soup is simmering, place the chopped apples in a food processor with the apple juice and purée. Set aside. Working in batches, purée the soup until the consistency is very smooth and pour back into the saucepan. Add puréed apples and cup of cream to soup and stir. Bring the temperature of the soup back up and ladle into bowls. Pour about 1 Tbsp. of cream onto soup and stir in a swirling pattern and garnish with toasted pumpkin seeds.

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