

Plank Roasted Pumpkin Soup – 4 Bowls

1 lb.	Pumpkin – peeled, seeded (*save seeds), cut into 1” cubes
2 tsp.	Vegetable Oil
4 Tbsp.	Aromatic Pumpkin Rub – recipe follows
2 each	Shallots – peeled, diced ½”
¼ cup	Orange Juice – fresh
1 tsp.	Orange Zest – minced fine
4 cups	Vegetable Stock
1 cup	Half & Half
2 Tbsp.	Maple Syrup - pure
¼ tsp.	Salt

Aromatic Pumpkin Rub – Yield 4 Tbsp.

2 tsp.	Nutmeg – ground
1 tsp.	Ginger – ground
1 tsp.	Cinnamon – ground
2 tsp.	Allspice – ground
2 Tbsp.	Brown Sugar

AROMATIC PUMPKIN RUB PROCEDURE:

1. Mix all ingredients together in a blender or spice grinder until completely blended. Hold in an air tight container at room temperature until needed.

PLANK ROASTED PUMPKIN SOUP PROCEDURE:

1. Remove the seeds, clean and shell, place seeds on a cookie sheet, sprinkle with salt and toast in the oven at 300° for 15-20 minutes or entirely crisp and golden. Set aside for garnish.
2. Toss the peeled pumpkin cubes and shallots in a bowl with the vegetable oil and pumpkin rub. Place them evenly on the cedar plank.
3. Pre-heat the oven to 325°, place the plank in the oven, and roast the pumpkin cubes and shallots for 60-75 minutes, or until completely tender and soft to the touch.
4. Place the roasted pumpkin, shallots and any drippings from the plank into a food processor. Begin to pulse, slowly add the orange juice and zest, and then begin to add the vegetable stock. Keep adding until completely pureed. Strain through a fine mesh strainer to remove any lumps. Add the half & half, maple syrup and salt.

TO SERVE:

1. Re-heat the soup to 150°. Place into bowls, garnish with the toasted pumpkin seeds and serve.

PLANK COOKING

by JOHN HOWIE

* For a fun twist, hollow out baby pumpkins, roast in a 350° oven for 15 minutes. Place the soup in the pumpkins and serve.