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[Pumpkin Soup](#)

Cream of Pumpkin Soup. Rating: Unrated. 481. A creamy pumpkin soup for autumn. This soup is smooth and flavorful, and the addition of ginger lends a sweet and spicy flavor to a traditional seasonal dish. The cinnamon croutons are lovely and make the soup reminiscent of pumpkin pie. By Thomas.

[Pumpkin Soup Recipes : Food Network | Food Network](#)

Directions Step 1

[Puree the soup in small batches \(1 cup at a time\) using a food processor or blender. Step 3](#)

[Pumpkin Soup | Allrecipes](#)

Directions In a heavy soup pot or Dutch oven over medium heat, heat oil. Add onion and garlic and cook until golden. Meanwhile, halve, peel, and scrape out seeds of the pumpkin. Cut into chunks. Add pumpkin chunks and broth to pot. Season with salt and pepper. Bring to a boil, uncovered, then reduce ...

[Pumpkin Soup Recipe | Taste of Home](#)

Scoop yummy flesh into a bowl. Set aside. In a pot, heat up the pumpkin flesh with the stock and maple syrup until simmering. Mash out the big chunks, the transfer the mixture to a blender or food processor (or use an immersion blender) and puree until velvety smooth. Add cream and nutmeg, then blend again.

[How To Make Pumpkin Soup in 20 Minutes | Kitchn](#)

How to make pumpkin soup from scratch Place peeled pumpkin, onion, garlic, broth/stock and water into a pot; Boil rapidly for 15 minutes until pumpkin is very tender; Use a stick blender or transfer to blender to blitz smooth; and Adjust salt and pepper to taste, then add either milk OR cream - ...

[Simple Pumpkin Soup | Minimalist Baker Recipes](#)

Cut pumpkin into 2-inch pieces. Combine pumpkin, onion, mushrooms, and garlic on a rimmed baking sheet. Add oil and 2 teaspoons salt; toss to coat, then spread in a single layer. Roast until pumpkin is tender when pierced with the tip of a sharp knife, about 30 minutes, rotating pan and tossing vegetables halfway through.