

Klamath's

HOME & OUTDOOR

Give 'em Pumpkin to Talk About

Pumpkin Soup

compliments of Ann Cavanaugh



This is more like a fondue. It fills your house with the smell of pumpkin pie and French onion soup.

1 small pumpkin

1 French bread loaf

12 oz Swiss cheese (Emmenthaler, Gruyere or Appenzeller)

1 cup chicken broth

1 1/2 cup cream

1 teaspoon salt

black pepper

nutmeg

Preheat oven to 350°. Cut off the top of the pumpkin and reserve lid. Hollow it out. Brush the outside of the pumpkin with oil and place on sheet pan.

Slice and lightly toast the French bread. Grate the Swiss cheese. Layer the toast and cheese inside the pumpkin leaving a half inch on the top.

Mix chicken stock and cream. Add salt, a good grind of pepper, and a pinch of nutmeg. Then fill the pumpkin almost to the top with this mixture, replace the top of the pumpkin and bake for about 2 hours.

Bring the whole pumpkin to the table. When you serve it be sure to scoop out the pumpkin flesh with the cheese and the cream. Serve as an appetizer or with a light second course.