

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.deejayssmokepit.net/>

I Smell Smoke - Johnno - texas , queensland

Johnno's Pumpkin Soup

If you start with 5 pounds of peeled pumpkin, cut it into chunks about egg size, then do the same with 2 or 3 taters and 1 or 2 onions , cover with water until floating.

Bring it to the boil , then add 3 or 4 chicken bullion cubes add some of what we call chicken salt about 1 heaped table spoon, it looks like yellow salt and throw in a bit of white pepper now too not to much cause we can add more later.

When the veggies are soft take off the heat and let it cool for a few minutes so we don't crack the jug on our blender, then just take half a jug at a time and wizz it up in the blender until there are no lumps, and pour into a big container. When you have it all blended and together give it a

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stir if it is to thick add a little water not to much this soup should be fairly thick then stir in some more pepper and salt if it needs it. I like to have just a little subtle peppery taste. If your soup is to thin but it shouldn't be you could boil it uncovered for a few minutes to thicken it. I serve mine as it is, some people add a blob of cream to each bowl.

Keeps for 4 or 5 days easy in the fridge you can make it up in advance for a function, or you can make a massive batch and freeze it in plastic bottles