



# BISQUE OF CURRIED PUMPKIN, CRAWFISH & CORN

## Ingredients

- 1 cup olive oil
- 2 cups chopped onions
- 1 cup chopped bell peppers
- 1 cup chopped celery
- ½ cup chopped garlic
- 1 cup flour
- 1 cup Steen's cane syrup
- ¼ cup curry powder
- 2 quarts crawfish stock
- 1 14 oz. can of unsweetened pumpkin
- 2 cups fresh corn kernels
- 1 lb. peeled Louisiana crawfish tails
- 1 cup heavy whipping cream
- Salt to taste Pepper to taste

## Directions

*In a large pot heat olive oil over medium high heat, add onions, bell peppers, celery and garlic. Cook until translucent or for 10 minutes. Stir in flour and cook for 2 minutes. Then, stir in cane syrup, curry powder, crawfish stock, corn kernels and Louisiana crawfish tails. Whisk in can pumpkin and bring soup to a boil, then simmer for 30 minutes. Add heavy whipping cream and season soup with salt and pepper to taste.*

*Note: Serves 12*