

## Pumpkin & Shrimp Bisque

1 pound large shrimp (16 to 20)

4 cups vegetable stock

2 cups Meijer pumpkin purée canned

1/2 cup heavy cream

1/8 teaspoon cayenne pepper

1 tablespoon freshly squeezed lemon juice

Freshly ground black pepper

1 tablespoon extra-virgin olive oil

2 teaspoons finely chopped fresh sage

1. Pour the stock into a large sauce pan. Whisk the pumpkin, cream, and cayenne into the stock. Bring the soup to a simmer, then cook very gently uncovered over low heat for 10 minutes. Stir in the lemon juice, taste, and season with black pepper and more salt if needed.

2. Pour the olive oil into a large sauté pan placed over medium heat. When hot, add the reserved shrimp and sage and cook, tossing often, until the shrimp is just cooked through, pink, and no longer translucent, but not curled into a circle, 2 to 3 minutes. Arrange the shrimp in warmed serving bowls or a tureen. Bring the soup back to a simmer and then ladle it over the shrimp. Serve right away.