



Pumpkin Popcorn Soup

Ingredients

3 tablespoons unsalted butter
2 medium leeks, thinly sliced
2 cloves garlic, chopped
1 tablespoon chopped peeled fresh ginger
2 teaspoons curry powder
2 1/2 cups plain popped popcorn
1 quart chicken stock
1 cup canned pumpkin puree
1/2 cup heavy cream

Juice of 1 lime (about 2 tablespoons)

Kosher salt

Directions

1. Melt butter in medium saucepan. Add the leeks and garlic in the melted butter and saute, stirring regularly, until soft and wilted, about 10 minutes. Add ginger and curry powder to the leeks and cook for about 1 minute. Add the popcorn to this mixture until well-coated.
2. Add the chicken stock, pumpkin and heavy cream. Simmer for another 15 minutes or until both the leeks and the popcorn are soft.
3. Puree in food processor until smooth. Add lime juice and additional seasoning if needed.
4. When serving add popcorn to individual bowls of soup as garnish.