



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pumpkin and Mushroom Soup (adapted quite a bit from *Moosewood Restaurant Cooks at Home*)

Serves 4

I kind of feel like this should be called “Squash and Mushroom Soup” because it seems like other types of squash are used more in savory recipes than pumpkin is. You can really use any type of squash you want, as long as it has a similar texture. The same goes for the mushrooms – I used maitake, but cremini, shiitake, button, whatever, they all work.

½ ounce dried porcini mushrooms, rinsed
water
2 tablespoons olive oil
1 medium onion, diced
salt and ground black pepper
1 small pie pumpkin, peeled and diced
12 ounces mushrooms, cut into bite-sized pieces
2 cloves garlic, minced
½ teaspoon thyme leaves
1 teaspoon sage leaves, minced
pinch nutmeg
¼ cup Marsala or dry sherry
2 cups chicken or vegetable broth
½ cup cooked pureed pumpkin (like the stuff from a can)

1. Place the dried mushrooms in a small saucepan and add enough water to cover. Bring to a boil over medium-high heat, then immediately turn off the heat. Set aside.
2. Heat the oil in a large saucepan or Dutch oven (not nonstick) over medium heat. Add the onions and a pinch of salt and cook, stirring occasionally, until just beginning to brown at the edges, about 8 minutes. Add the squash, mushrooms, ½ teaspoon salt and ¼ teaspoon ground black pepper and continue cooking and occasionally stirring until the mushrooms release their liquid, it evaporates, and the vegetables brown, about 15 minutes.
3. Meanwhile, use a fork to lift the rehydrated porcini mushrooms from the liquid and finely chop them. Save the liquid.
4. Add the porcini, garlic, herbs, and nutmeg and cook, stirring constantly, until fragrant, about 30 seconds. Pour in the wine and cook until it nearly evaporates, scraping the bottom of the pan to release the browned bits.
5. Add the broth, pumpkin, and mushroom soaking liquid (either strain it through a coffee filter or just be careful to leave the grit behind with a bit of liquid) and bring the soup to a simmer over medium heat. Adjust the seasonings and serve.