

Snowball's Savory Pumpkin Soup

INGREDIENTS – SERVES 4

Japanese Pumpkin (Kabocha) – ¼ lb roasted

Bonito dashi stock – 1 packet

Water – 8 oz.

Sake – 1 – 3 Tbsp to taste

Soy Milk – 12 oz.

Salt / Pepper to taste

Green Onions for garnish

COOKING INSTRUCTIONS

Kabocha Pumpkin – Remove seeds, wrap in foil, roast for 30 minutes. Let cool and remove skin (or soup will turn a greenish color) and mash.

Stock – Simmer Bonito dashi and sake.

Soup

Add kabocha mash to stock and stir until well mixed.

For a smoother soup, mash the Kabocha thru a fine sieve. For creamy soup, add 12 oz. of soy milk.

Add salt and pepper to taste.

Top with Green Onion garnish.

Perfect for a cold night.