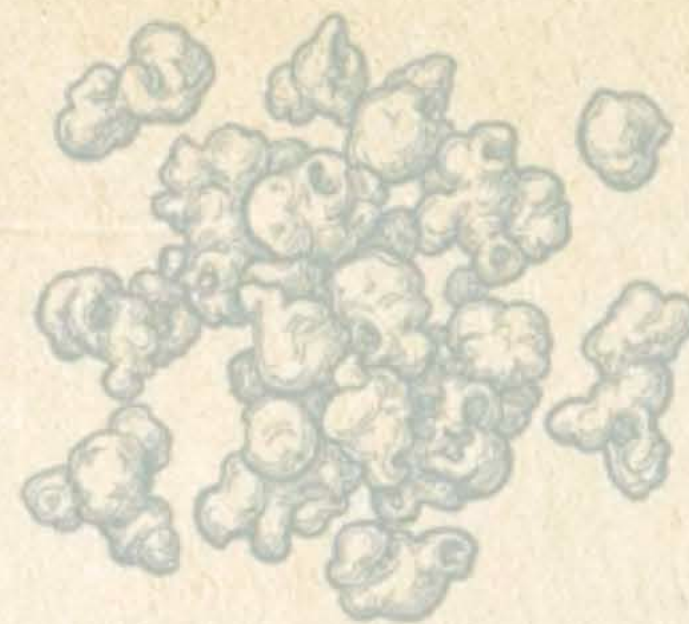


FR. FRANK'S PUMPKIN POPCORN SOUP

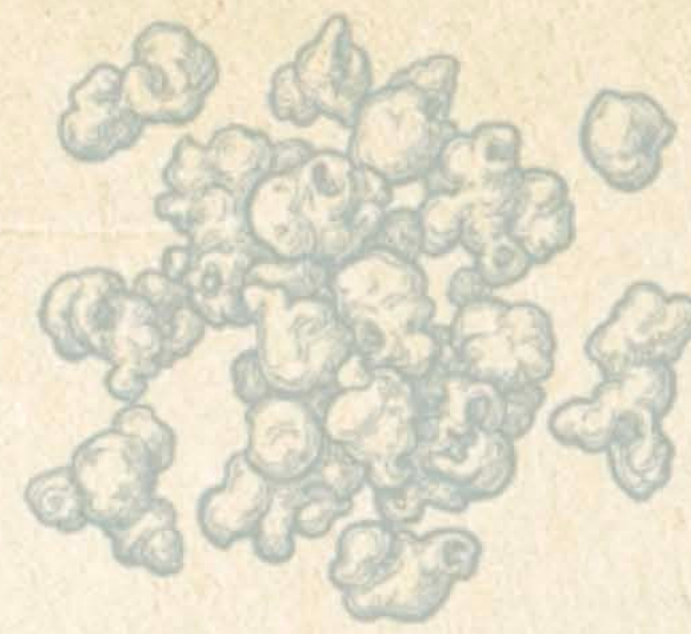


Ingredients:

- ✦ 3 tablespoons unsalted butter
- ✦ 2 medium leeks, thinly sliced and well rinsed
- ✦ 3 cloves garlic, chopped
- ✦ 2 tablespoons chopped peeled fresh ginger
- ✦ 2 teaspoons curry powder
- ✦ 3 cups of plain popped popcorn
- ✦ 1 quart chicken stock
- ✦ 1 cup canned pumpkin puree
- ✦ ½ cup heavy cream
- ✦ Juice of 1 lime (about 2 tablespoons)
- ✦ 2 tablespoons of honey
- ✦ ½ cup of peach preserves
- ✦ Salt and pepper



FR. FRANK'S PUMPKIN POPCORN SOUP



Instructions:

1. In a medium saucepan, melt the butter over medium heat. Add the leeks and cook until wilted, about 5 minutes. Add the garlic, ginger and curry powder and cook, stirring, until fragrant, about 1 minute. Add 2 cups of the popcorn and toss to coat in the butter.
2. Add the pumpkin and stock and bring to a boil. Cook for about 10 minutes, until the leeks are very tender, the popcorn has dissolved away from the kernels and the kernels are softened.
3. Add the heavy cream, honey, and peach preserves. Bring to a simmer.
4. Puree the soup with a hand blender or in batches in a countertop blender. Stir in the lime juice and taste for seasoning, adding a little salt if necessary. Thin with up to 1/2 cup water, if desired. Serve in individual bowls with the remaining popcorn as a garnish.

