



## **Bisque of Curried Pumpkin, Crawfish and Corn**

Yields 12 servings

1 cup olive oil  
2 cups chopped onions  
1 cup chopped bell peppers  
1 cup chopped celery  
½ cup chopped garlic  
1 cup flour  
1 cup Steen's cane syrup  
¼ cup curry powder  
2 quarts crawfish stock  
1 14 oz. can of unsweetened pumpkin  
2 cups fresh corn kernels  
1 lb. peeled Louisiana crawfish tails  
1 cup heavy whipping cream  
Salt to taste  
Pepper to taste

In a large pot heat olive oil over medium high heat, add onions, bell peppers, celery and garlic. Cook until translucent or for 10 minutes. Stir in flour and cook for 2 minutes. Then, stir in cane syrup, curry powder, crawfish stock, corn kernels and Louisiana crawfish tails. Whisk in can pumpkin and bring soup to a boil, then simmer for 30 minutes. Add heavy whipping cream and season soup with salt and pepper to taste.