



Spicy Pumpkin Soup with Laurentide Emergence White

- 1 Red onion, chopped
- 4 Cloves garlic, minced
- 4 T Butter
- 1 t Pimonton (smoked paprika)
- 3/4 t Ancho chili powder
- 1/2 t Rejuvenate Spice (or turmeric)
- Cayenne pepper to taste
- Chili flakes to taste
- Sea salt to taste
- 3 1/2 c Pumpkin puree*
- 2 c Chicken stock
- 1+ c Emergence White
- ~4 Slices thick bacon cooked/crumbled

1. In a large pot over medium heat, cook the butter, garlic, and onion a few minutes until softened. Add the spices.
2. Add the pumpkin puree, chicken stock and Emergence White wine.
3. Simmer on low heat.
4. If you would like it thinner, add more wine!
5. Top with crumbled bacon and serve with Laurentide Emergence White wine!

* cook and puree fresh pumpkin but 29 oz canned pumpkin is just fine....