

Thai Pumpkin Soup

5 *unpeeled shallots*
1 clove *garlic*
½lb *uncooked shrimp*
2 cans *pumpkin puree*
3 cans *coconut milk*
3 cans *chicken broth*
2 *Granny Smith apples*
1 cup *brown sugar*
1 cup *Thai fish sauce*
1 cup *chopped cilantro*
3 *green onions*
1 tbsps *sambal olek (or chili*
 flakes)
 cracked black pepper

Roast shallots, garlic and shrimp on a gas grill. When shallots and garlic turn soft, remove from grill, peel, and dice. Peel grilled shrimp, cut into bite-size pieces, and set aside. Peel and dice apples.

In a big stock pot, combine the shallots, garlic, pumpkin puree, coconut milk, chicken broth, and apples. Bring to a boil and simmer until apples just start turning soft (about 20min). Add brown sugar and fish sauce to taste. Use sugar to offset tartness of the apples, and fish sauce in lieu of salt.

Prior to serving, add shrimp, chopped cilantro, and green onions. Add sambal olek, chili flakes, and/or black pepper to taste.

Can be prepared a day in advance and chilled overnight.

Serves twelve