

# Soupe Joumou

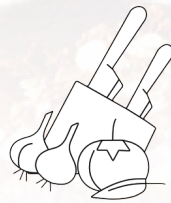
(Pumpkin Soup)

**Prep Time:** 30 minutes

**Cook Time:** 1 hour

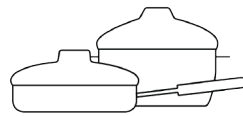
**Servings:** 8 cups

**Fun Fact:** Haitians eat pumpkin soup each year on January 1 to celebrate their Independence Day.



## Ingredients

- |                                                                                       |                                                    |
|---------------------------------------------------------------------------------------|----------------------------------------------------|
| 2 pounds butternut squash or pumpkin, seeded and peeled, 1-inch chunks (about 7 cups) | 1/2 small head of green cabbage, cored and chopped |
| 1/2 teaspoon of fine sea salt                                                         | 1/2 teaspoon grated nutmeg                         |
| 2 jalapeños (or serrano peppers)                                                      | 3 tablespoons lemon juice                          |
| 10 whole cloves                                                                       | 1/4 pound vermicelli (or capellini)                |
| 4 carrots, sliced                                                                     | 1/4 cup fresh flat-leaf parsley, chopped           |
| 2 turnips, peeled and cut into small chunks                                           | 1/2 teaspoon ground black pepper                   |



## Directions

1. Pour 10 cups of water and squash into a large pot.
2. Stud peppers with cloves by pushing them halfway into the flesh, then add peppers to pot, cover, and bring to a boil.
3. Reduce heat to medium low, cover, and simmer until squash is tender (15 to 20 minutes).
4. Transfer peppers to a small bowl and set aside.
5. Working in batches, purée remaining contents of pot in a blender or food processor until smooth, taking care as it will be very hot.
6. Return puréed squash mixture to the pot along with peppers.
7. Add carrots, turnips, cabbage, nutmeg, lemon juice, salt, and pepper to the pot. Cover and bring to a boil.
8. Reduce heat to medium low and simmer for 10 minutes.
9. Stir in vermicelli and parsley, cover again, and simmer gently until pasta is tender and soup is thick (around 10 minutes). Texture of squash and pumpkins can vary; you may wish to thin the finished soup with more water.