

Pumpkin Leek Soup

- 2 small pumpkin squash, halved, seeded, roasted at 420F for 45 minutes with a little olive oil, salt and pepper
- 3 carrots, cut into spears, roasted at 420F for 30 minutes with a little olive oil, salt and pepper
- 3 leeks, trimmed, cut lengthwise, well washed, sliced in 1/2-inch pieces, including greens
- 2 onions, roughly chopped
- 2 cloves garlic, roughly chopped
- 1 T olive oil
- 8 c water and seasoning, or soup stock (enough to cover vegetables)
- 1 t dried thyme or 1/2 tablespoon fresh thyme
- sea salt and freshly ground black pepper to taste

In a large pot, heat olive oil on medium, then add onions, leeks and garlic. Cover and turn heat down to low. Cook, stirring occasionally for 15-20 minutes until softened. Add remaining ingredients and cook for 15 minutes on medium-low, stirring occasionally. Cool, blend to a creamy purée and serve with **Crispy Beet Chips**. Serves 10.

Red Hot Beet Chips

- 3 large beets, peeled, thinly sliced on a mandolin or by hand
- 1 T olive oil
- 3/4 T **Frank's RedHot Sauce**
- 1 t kosher salt

Preheat oven to 350F.

In a large baking pan, combine all ingredients and lay the beets out in a single layer. Bake for 40 minutes, turning and removing slices as they are done. For crispy beet chips, you'll need a dehydrator—or you can leave them for several hours in a low oven.

Jittery Cook