



## Pumpkin and Crab Soup

2 quarts butternut squash/  
 pumpkin  
 2 tablespoons pumpkin and crab  
 seasoning mix  
 1 pound butter (cubed)  
 ½ cup olive oil  
 1 bay leaf  
 1 cup leeks/onions (minced)  
 2 quarts chicken or crab  
 stock  
 1 cup heavy cream  
 4 ounces brandy  
 1 pound jumbo lump crab meat  
 salt and pepper to taste

### How to Prepare:

Split the butternut squash/pumpkin and remove the seeds. Sprinkle the seasoning mix liberally over the squash/pumpkin, reserving some for seasoning at the end. Evenly distribute the cubed butter over each half of squash/pumpkin. Roast in a 350° oven until tender. Scrape out the flesh while still warm. Sweat the onion/leeks in the olive oil until translucent. Add the bay leaf. Deglaze the pan with the white wine; add the chicken or crab stock and squash/pumpkin. Simmer for a further 20 minutes; add the heavy cream and simmer for another 10 minutes; remove the bay leaf. Puree well using the bermixer (also known as a hand mixer or an immersion blender). Add the brandy; check the seasoning using salt, black pepper and the seasoning mix. Add the crab meat for service.

Yield: 10 cups



TODD JURICH'S **bistro**

TODD JURICH'S BISTRO  
 150 W MAIN ST.  
 NORFOLK, VA 23510  
 757-622-3210  
 WWW.TODDJURICHSBISTRO.COM

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

**DOWNTOWN**

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012