



**CAMP
SOUTHERN
GROUND**

PUMPKIN SAUSAGE SOUP

INGREDIENTS

- 1-pound Italian sausage
- 1 ¼ cups chopped onion
- 1 ½ pounds pumpkin purée
- 1 teaspoon dried thyme
- 7 cups chicken stock
- ½ cup packed brown sugar
- ¼ cup praline liqueur or maple syrup
- ⅔ cup heavy cream
- Optional toppings: chopped green onions, sour cream, dried cranberries



INSTRUCTIONS

1. Brown sausage in a medium skillet over medium heat. Add onion; cook until tender. Add pumpkin and thyme and cook for 5 minutes.
2. Add broth, brown sugar, and liqueur or syrup. Reduce heat to low, cover, and simmer for 45 minutes.
3. Stir in cream and serve!