



Pumpkin Bisque
Gregg Avila
Team Mudda Roux

1 lb andouille sausage, diced
1 cup olive oil
2 large onions, chopped
1 large green bell pepper, chopped
4 stalks celery, chopped
½ cup chopped garlic
1 cup flour
2 quarts chicken stock
1 cup cane syrup
¼ cup curry powder
2 cups fresh corn kernels (3 to 4 ears of corn)
1 lb Louisiana crawfish tails
1 14 oz. can unsweetened pumpkin puree
1 cup heavy cream
Salt and black pepper

In a medium Dutch oven or stock pot sauté the andouille until lightly browned. Remove the sausage from the pan and set aside. Pour the olive oil into the pot and heat the oil over medium heat.

Add the onions, bell pepper, celery and garlic. Cook about 10 minutes, stirring frequently, until the vegetables are translucent. Whisk in the flour and cook a couple of minutes. When the flour is fully incorporated, add the stock and return the cooked andouille to the pot. Stir in the cane syrup, curry powder, corn and crawfish. Whisk in the pumpkin, then bring the soup to a boil.

Reduce the heat and simmer for 30 minutes. Turn off the heat and stir in the cream. Season to taste with salt and black pepper.

For extra texture and flavor, serve the bisque over chunks of corn bread.