

Haitian Pumpkin Soup

(Soupe de giraumon)



Serves 6-8

- 1 pound Caribbean pumpkin or butternut squash, or 1 (12-ounce) package frozen butternut square
- 8 cups water
- 1 pound cubed meat for soup, or turkey parts
- Salt to taste
- 1/2 teaspoon black pepper
- 4 cloves garlic, crushed
- 1 pound soup bones (optional)
- 1 sprig thyme, or 1 teaspoon dried thyme leaves
- 2 whole cloves
- 1 celery stalk, chopped
- 1 large onion, chopped
- 2 potatoes, cubed
- 1 chayote*, cubed (optional)
- 1/4 small cabbage, coarsely chopped
- 1 turnip, diced
- 2 carrots, sliced
- 2 leeks, white part only, cut into 1/2 inch pieces (optional)
- 1 tablespoon chopped parsley
- 1 whole Scotch bonnet, or other hot pepper (optional)
- 1/4 pound spaghetti, broken in pieces
- 1 tablespoon lime juice or vinegar

Peel and coarsely chop pumpkin. Add to a large pot along with water, meat, salt, pepper, garlic, thyme, cloves, bones, celery, and onion. Bring to boil; lower heat, cover and simmer about one hour or until meat is tender. Remove pumpkin with a little of the broth and puree in the blender.

Return pumpkin to pot and add the potatoes, chayote, cabbage, turnip, carrots, leeks, parsley, and hot pepper. (Be careful not to break the skin of the pepper as it is very hot). Bring to a boil, lower heat, and simmer until the vegetables are almost done.

If using frozen squash, add at this time. Add the spaghetti and lime juice. Bring to a boil again and cook until spaghetti is done, about 10 minutes. Remove pepper and stir to blend ingredients. Adjust seasoning to taste.

*A squash-like, pear-shaped fruit similar in flavor to cucumber and often prepared like squash. Available at Latin American markets and some supermarkets