

Pumpkin Soup with Bacon and Parmesan Crumbles

Posted by [TBN_Staff](#) On 09/15/2015

This savory pumpkin soup is topped with crispy crumbles made of parmesan and bacon. And it's all ready in 15 minutes. To have it ready that quickly, before you begin be sure to read through the whole recipe so that you know what's coming up. As you read through, gather together all of the pots, pans, spoons and other tools as well as all the ingredients you will need. That will put everything at your fingertips. No need to prep any ingredients though. All prep is within the recipe. See you in 15! (Yield 8 cups)

INGREDIENTS:

- 2 cups low or no-sodium chicken broth
- 2 (15oz.) cans pure pumpkin puree
- 1 (12 oz.) can evaporated milk
- 1 Tbsp. packed brown sugar
- 1 and ½ tsp. salt
- ½ tsp. coarse black pepper
- ½ tsp. dried sage leaves
- ½ tsp. garlic powder
- 1 oz. parmesan cheese
- 3 strips pre-cooked bacon

DIRECTIONS:

Put a large pot or Dutch oven over high heat. Add the chicken broth, pumpkin puree, evaporated milk, salt, pepper, sage, garlic powder and brown sugar. Stir. Reduce heat to medium. Cover and cook, stirring often, until it comes to a simmer. Reduce heat to low. Taste. Add more salt and pepper if desired. While the soup is coming up to a simmer, finely grate the parmesan cheese and finely chop the bacon. Mix them together.

Preheat a nonstick skillet over medium heat. Drop the parmesan and bacon mixture into the pan in 6 little piles with space between them. When the piles have melted and started to brown (about a minute), use a spatula to scrape under them and flip them over. They'll squidge up a bit when you try to get under them but that's o.k.. Cook, flipping occasionally, until golden brown on both sides, 1-3 more minutes. Remove from heat. Let them cool for a minute and then chop them up.

Ladle the soup into bowls and top with the bacon and parmesan crumbles.

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