

Baked Pumpkin Soup



Members of the Chippewa tribe near Lake Superior have been enjoying this [savory side dish](#) for generations.

- **Ingredients:**
- 1 small pumpkin
- 1/4 cup apple cider
- 1/4 cup maple syrup
- 1/4 cup melted butter

Instructions: Put the entire pumpkin in your oven and bake at 350 °F for about two hours. Cut the baked pumpkin in half and scoop out the seeds and discard. Then scoop out the pulp from inside, spreading the pulp into a casserole dish.

Mix the remaining ingredients in a bowl and pour over the pumpkin. Bake for another 35 minutes. Pour or scoop mixture into food processor or puree it to create a velvety soup mixture.