

# The BBQ Baker, Out of the Ord

## Pumpkin & Bacon Soup

**Time:** About an hour

**Serves:** 2.5 people for a main meal or 4 people for a starter

### Ingredients:

- 500 gr pumpkin, peeled & chopped\*
- 250 gr baby potatoes, peeled & chopped
- 1 chicken stock cube
- Splash of olive oil
- 1 onion, diced
- 3 cloves garlic, finely diced or crushed
- 4 rashers of bacon, chopped small
- ¼ Lebanese bush squash, chopped small\*
- Handful pre-soaked/precooked chickpeas\*



### Method:

1. Cut pumpkin and potato and place in boiling water with the chicken stock cube.
2. Crush or finely slice the garlic, then dice the onion, bacon and bush squash into small pieces (no bigger than 1cm in diameter) and fry until golden in a pan on your cooktop with a little oil.
  - a. If you're using canned chickpeas add them to the pan, if using pre-soaked precooked chickpeas add them later.
3. Drain the pumpkin and potato and reserve the stock just in-case you need some extra liquid to blend the soup with.
4. Place the pumpkin, bacon and chickpea mixtures into a large bowl and using your stick blender, blend until smooth.
  - a. I suppose you could also use a food processor but I don't own a big enough one of those – hence, the stick blender...
  - b. You might like to add the reserved stock here if you're after a thinner soup – I prefer a thick soup.
5. Serve with fresh bread.

### Notes:

- This week's Out of the Ord focus is the butternut pumpkin, but you can use any variety of orange pumpkin.
- The Lebanese bush squash is as pictured, I happened across it in my local 'Rock Solid Produce' box and decided to add it to this recipe so I could figure out what it was all about. It cooks up like a zucchini.
- The chickpeas are by no means necessary, I just happened to have some pre-cooked in the fridge and added them to the blend at the end. If you want the chickpeas but don't have time to soak them overnight and cook them – buy a small can from the supermarket.



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