Pumpkin Tortilla Bisque

Prep Time: 10 Minutes
Cooking Time: 60 Minutes
Serves 24

Ingredients:
1 oz. Vegetable Oil
20 oz. Yellow Onions , small dice
12 oz. Carrots , peeled and small dice
4 oz. Celery , small dice
1 Tbsp. Fresh Garlic , minced
4 1/2 tsp. Kosher Salt
1 tsp. Black Pepper
1/2 tsp. Chile Powder
1 tsp. Ground Cinnamon
1/2 tsp. Cayenne Pepper Sauce
1/2 tsp. Ground Nutmeg
10 oz. Light Brown Sugar
1 1/2 oz. Southwest Base (Custom Culinary)
38 oz. Canned Pumpkins
4 oz. Cream Cheese
16 oz. Apple Cider
2 qts. Water
10 Mission® 6" Yellow Corn Tortillas (10503)
25 oz. Heavy Cream
36 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771) , prepared
12 oz. Crème Fraîche or Sour Cream
Chipotle Sauce to drizzle

Directions:
1. Heat oil in a large stockpot over medium heat.

2. Add in onions, carrots, celery and garlic.

3. While vegetables are sautéing, place pumpkin and cream cheese together in mixing bowl with paddle attachment. Beat on medium speed until smooth. Set aside.

4. Continue sautéing vegetables until almost caramelized.

5. Add in salt, spices, sugar and southwest base. Stir to combine and melt southwest base.

6. Add in creamed pumpkin. Deglaze pot with apple cider and water.

7. Bring soup to a simmer and add in Mission® Yellow Corn Tortillas. Continue cooking on low heat, approximately 30-45 minutes. Add water if soup base is too thick. Remove from heat and cool slightly.

8. Place soup base in large blender and blend in batches until smooth.

9. Place in clean stock pot and bring back to a simmer. Reduce heat to low and whisk in heavy cream.