

Curried Pumpkin Soup

from Margaret Shifflett

Ingredients:

1/2 cup onions, finely chopped
2 Tbsp. butter
2 Tbsp. flour
1/2 to 1 tsp. curry powder
3 cups vegetable broth
15 oz. canned pumpkin
12 oz. evaporated milk
1 Tbsp. honey
1/4 tsp. pepper
1/2 tsp. salt
1/4 tsp. nutmeg (optional)



Instructions:

1. On medium heat, saute onion in butter until onions are soft and translucent.
2. Add flour and curry powder and stir, cooking for just a bit.
3. Add vegetable broth to make a roux.
4. Add canned pumpkin and bring to a simmer, then reduce heat to low.
5. Add evaporated milk, honey, and season to taste. Continue cooking until warm.
6. Serve and enjoy.

Serving Suggestions: Serve with cheese scones and a salad.