

Curry Pumpkin Soup

Ingredients:

- 2 T Butter
- 1 large chopped Onion
- ½ cup chopped Carrots
- ½ cup chopped Celery
- 1 tsp Curry Powder
- 1 tsp Pumpkin Spice
- 2 15 oz cans of Pumpkin
- 28 oz Chicken Broth
- 2/3 cup Water
- 1 cup Cream
- ½ tsp Celtic Sea Salt
- ¼ tsp Pepper

Topper:

Dried Cranberries, Shredded Orange Peel, Fresh Italian Parsley

Instructions:

Melt butter and add onions, carrots, and celery. Cook 10 minutes until tender. Add curry powder and pumpkin spices. Cook and stir one minute. Add Pumpkin, broth, and water. Bring to boil. Reduce heat and simmer covered 15 minutes. Cool slightly. In a food Processor, blend 1/3 of mixture at a time. Return puree to pan. Add cream, salt and pepper. Heat throughout. Do not boil. Top with “topper.”