

Zesty Pumpkin Soup from the Rosewood Country Inn

1-800-938-5273

67 Pleasant View Road, Bradford, NH

Rosewood Country Inn...selected time and again as America's Most Romantic Hideaway.

<http://www.rosewoodcountryinn.com>

Ingredients:

- 1/4 cup butter
- 1 cup chopped onion
- 1 garlic clove, crushed
- 1 teaspoon curry
- 1/2 teaspoon salt
- 1/4 teaspoon coriander
- 1/8 teaspoon crushed red pepper
- 3 cups chicken broth
- 16 oz. can pumpkin
- 1 cup light cream or half and half
- sour cream and chives for garnish

Method:

- In a large saucepan, melt butter. sauté onion and garlic until soft.
- Add curry, coriander, salt, and red pepper. cook for 1 minute.
- Add chicken stock and boil gently, uncovered, for 15-20 minutes.
- Stir in pumpkin and cream. Simmer for 5 minutes.
- Cool for 10 minutes. Pour into blender container and blend until creamy.
- Serve with a dollop of sour cream and chopped chives.

Yield: 6 cups