



## Chilled Pumpkin Curry Soup

### Ingredients:

- ¼ cup butter
- 1 large white onion, sliced
- ¾ cup sliced green onions, bulb only – no greens
- 16 oz canned pumpkin
- 4 cups chicken stock or broth
- 1 bay leaf
- ½ tsp sugar
- ¼ - ½ tsp curry powder
- fresh parsley
- 2 cups milk, half and half, or heavy whipping cream
- salt and freshly ground pepper
- Garnish choices
- ½ cup whipping cream
- Sour cream or yogurt
- ½ cup minced chives or green onion greens, thinly sliced in rings
- Paprika
- 8 thin tomato slices



## Directions:

- In a 4-6 qt saucepan, melt butter over medium to high heat.
- Saute onion in butter until golden brown.
- Gradually stir in pumpkin, chicken stock, bay leaf, sugar, curry powder, nutmeg, and parsley.
- Bring just to a boil and reduce heat to medium low.
- Simmer uncovered for 15 minutes, stirring occasionally.
- Transfer soup in batches to blender or food processor.
- Puree soup, then return to saucepan and medium-low heat, but do not let soup boil.
- Stir in milk and add salt and pepper to taste.
- To serve hot, scoop into individual bowls and garnish with a dollop of sour cream and sprinkles of paprika and minced chives.
- To serve cold, chill soup in refrigerator before dividing into individual portions.
- Float a tomato slice on top of each individual serving.
- Drop a dollop of sour cream on top of each tomato and sprinkle with minced chives.

