



Category (Soups)

Simple Pumpkin Soup

Submitted by (Aundrea Carlson)

<p><u>Recipe</u></p> <p>3 (10 ½ oz.) can chicken broth 2-3 c. canned pumpkin, or fresh pumpkin 1 c. thinly sliced or chopped onion 1 ½ t. salt ½ c. whipping cream, warmed 1 tsp. fresh snipped parsley (optional) Heat all except cream and parsley to boiling. Simmer until onions are soft and cooked through. Puree. Reheat, stir in warm cream and garnish with parsley.</p>	<p><u>Grocery List</u></p> <p>3 cans chicken broth Large can pumpkin Onion Whipping cream Parsley (optional)</p>
<p><u>Side dish</u></p> <p>Serve with rolls for a light meal, or alongside some chicken or a sandwich for something heartier.</p>	<p><u>Tips/Helpful hints</u></p> <p>This is my Aunt Terri's (a fabulous cook) recipe and is simple but good. I liked it even better the second day.</p>