



Category (Soups)

Som's Pumpkin Soup

Submitted by (Aundrea Carlson)

<p><u>Recipe</u></p> <p>3 T. olive oil 1 ½ c. chopped onion 1 T. minced garlic 2 ½ c. chopped celery 2 ½ c. chopped carrots 5 c. chopped Winter squash (pumpkin, butternut, acorn, etc.) 2-3 bay leaves ¼ t. cinnamon ¼ t. cloves 2 t. rosemary Chicken broth, several cups Mushrooms (optional) 2 c. raw chicken, finely chopped Salt and pepper ½ c. heavy cream</p> <p>Chop all vegetables. Sauté olive oil with onions & garlic on medium heat. Add chopped celery, carrots, pumpkin, bay leaves, and spices. Add just enough broth to cover the vegetables (and mushrooms if desired). Turn up heat and bring to a boil. Add chicken. Bring to boil again, then lower to simmer and cover. Cook about 40 minutes or until everything is tender. Salt and pepper to taste. Add cream just before serving.</p>	<p><u>Grocery List</u></p> <p>Onion Garlic Celery Carrots Winter squash (pumpkin, butternut, acorn, etc.) Bay leaves, cinnamon, cloves and rosemary, if you don't have them Chicken broth Mushrooms (optional) Chicken Heavy cream</p>
<p><u>Side dish</u></p> <p>Delicious with some kind of roll/bread.</p>	<p><u>Tips/Helpful hints</u></p> <p>This is a recipe that my sister's friend made up on the fly where she didn't measure anything and my sister got her to write it down. This was her best approximation. It is absolutely delicious!</p>