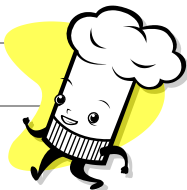


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# Pumpkin Soup

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*By Susan Price*



## **Ingredients:**

1	Med-large onion, chopped
1 Tbs	Butter
15 oz	Pumpkin puree
1 ½ tsp	Red pepper flakes
½ tsp	Sugar
1 cup	Half and half
2 cloves	Garlic, chopped
4 cups	Chicken stock
¼ cup	Dry sherry
½ tsp	Black pepper
¼ tsp	allspice

**Directions:**

Saute the onion and garlic in the butter in a saucepan over medium heat until the onion is tender. Combine the stock, pumpkin, sherry, red chile flakes, black pepper, sugar and allspice in a bowl. Then pour this mixture into the onion mixture and bring to a boil; reduce heat.

Simmer, covered, for 30 minutes, stirring occasionally. Remove from the heat and let stand until cool. Process the pumpkin mixture in batches in a blender or food processor until pureed. Return the puree to the saucepan and stir in the half and half. Cook just until heated through, stirring occasionally. Ladle into soup bowls.