

## **Curried Pumpkin Soup**

Source: Taste of Home magazine

7 Servings.

### **INGREDIENTS:**

1/2 lb fresh mushrooms, sliced  
1/2 C chopped onion  
2 TBS butter or margarine  
2 TBS all-purpose flour  
1/2 - 1 tsp curry powder  
3 C vegetable broth  
1 can (15 oz) solid-pack pumpkin  
1 can (12 oz) evaporated milk  
1 TBS honey  
1/2 tsp salt  
1/4 tsp pepper  
1/4 tsp ground nutmeg  
Sour cream and chives (optional)

### **DIRECTIONS:**

In large saucepan, sauté mushrooms + onion in butter till tender. Stir in flour + curry powder till blended. Gradually add the broth.

Bring to boil - cook/stir 2 minutes or till thickened. Add pumpkin, milk, honey, salt, pepper + nutmeg - heat through.

Garnish individual servings with sour cream + chives, if desired.