CURRY PUMPKIN SOUP

(Adapted from "Better Homes & Gardens, Pumpkin Recipes")

Makes: 4 servings

2 Tbsp butter

1 cup onion, chopped
1/2 cup carrot, chopped
1/2 cup celery, chopped
1 tsp curry powder
1 tsp pumpkin pie spice

2 - 15 oz cans 100% pure pumpkin or homemade puree

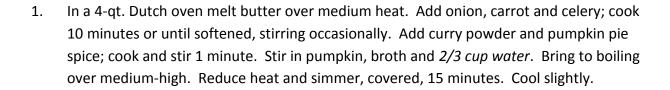
2 – 14.5 oz cans reduced-sodium chicken broth

1 cup half-and-half

1/2 tsp salt

1/4 tsp black pepper

1 recipe Orange Cranberry Topper *



2. Place pumpkin mixture, one-third at a time, in a food processor or blender. Cover and process or blend until smooth. Return all pumpkin mixture to Dutch oven. Stir in half-and-half, salt and pepper; heat through. Sprinkle servings with topping of choice.

Orange Cranberry Topper

In a small bowl combine 1/2 cup dried cranberries, 2 Tbsp snipped fresh Italian parsley and 1 Tbsp orange zest.

^{*} Note: You can also substitute sour cream, yogurt or croutons as a topping for soup.