

Toasted Pecan Pumpkin Soup

Yield: 8 servings

I love to serve this flavorful soup in the spring as well as the fall. You can use squash if pumpkin is out of season.

6 cups	chicken broth
32 ounces	pumpkin
1 cup	onion, thinly sliced
1 clove	garlic, minced
1 1/2 tsp	salt
1/2 tsp	thyme
1/2 tsp	white pepper
1/2 cup	pecans, toasted
1/2 cup	whipping cream – warmed
	Fresh parsley (optional)

1. In a covered saucepan, heat all ingredients except cream to a high simmer boiling. Reduce heat; simmer, uncovered 20 minutes.
2. Stir warm cream into soup.
3. Garnish with parsley.

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