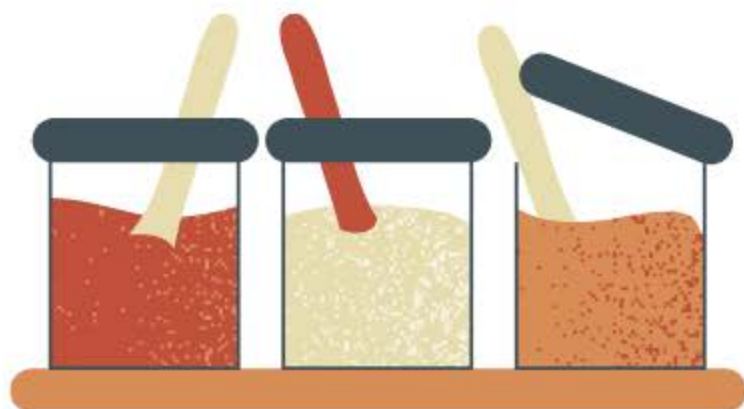


SPICE OF THE MONTH CLUB:  
CURRY POWDER

# CURRIED PUMPKIN SOUP

SERVINGS: 7  
TOTAL TIME: 20 MINS



## INGREDIENTS

- 1 lb fresh mushrooms (sliced)
- 1/2 chopped onion
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 tsp curry powder
- 3 cups vegetable broth
- 1 can (15 oz) pumpkin
- 1 can (12 oz) evaporated milk
- 1 tbsp honey
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp ground nutmeg
- minced chives

## DIRECTIONS

1. In a large saucepan, saute the mushrooms and onion in butter until tender. Stir in the flour and curry powder until blended. Gradually, add the broth. Bring to a boil; cook and stir for 2 minutes or until thickened.
2. Add the pumpkin, milk, honey, salt, pepper, and nutmeg; heat through.
3. Garnish with chives, if desired.