

## **The Best Pumpkin Soup**

*4 tablespoons butter*

*4 green onions, chopped*

*1 cup chopped celery*

*2 tablespoons tomato paste*

*2 bay leaves*

*4 cups cooked mashed pumpkin or*

*canned pumpkin*

*2 cups chicken broth*

*1½ cups light cream*

*1 teaspoon salt*

*Dash pepper*

*Nutmeg*

*Chopped parsley*

*Large pumpkin*

1. Melt butter in a large soup pot. Add onion and celery and sauté until soft but not brown. Add tomato paste, bay leaf, pumpkin and broth. Simmer for 30 minutes. Remove bay leaf and pour soup through a sieve.

2. Add cream to strained soup and heat to the boiling point, but do not boil; simmer 5 minutes. Adjust seasonings.

3. Serve hot in a large hollowed-out pumpkin with a dash of fresh ground nutmeg, or serve with sour cream on the side and garnish with sliced scallions. Serves 6 to 8.