

Curried Pumpkin Soup

½ lb. fresh sliced mushrooms
½ cup chopped onion
2 tbsp. butter or oleo

2 tbsp. flour
½ to 1 tsp. curry powder

3 cups vegetable broth

15 oz. (1 can) solid-pack pumpkin
12 oz. (1 can) evaporated milk
1 tbsp. honey
½ tsp. salt
¼ tsp. pepper
¼ tsp. ground nutmeg

fresh or frozen chives (optional)

Saute mushrooms and onion in large saucepan until tender.

Stir in flour and curry powder until well mixed.

Gradually add broth. Bring to boil. Cook, stirring, 2 minutes or until thickened.

Add pumpkin, milk, honey, salt, pepper and nutmeg; heat through.

Garnish with chives if desired.

For extra zest, use your favorite mix of black/white/red pepper instead of plain black pepper.
