SPICED PUMPKIN SOUP

Ingredients:

1 cooking pumpkin (about 3 lbs.)
1 c. finely chopped onion
$^{1}/_{2}$ c. finely chopped celery
4 T. butter
4 c. chicken broth
$^{1}/_{4}$ t. nutmeg
salt & pepper to taste
$^{1}/_{2}$ c. thin cream (optional)
fresh chives

Method:

Cut pumpkin in half and remove seeds. Place in baking dish in 1/2 inch of water. Bake at 350 degrees until tender (about an hour). Peel and cut flesh into cubes. Puree flesh in blender or food processor, adding small amounts of the chicken broth if necessary.

In a large soup pot, saute onion and celery until onions wilted. Add pureed pumpkin, remainder of chicken broth, nutmeg, and salt and pepper. Cook over low heat. Add cream if desired, just before serving. Garnish with chives.

--The South 47 Farm

Puget Sound Fresh is a program of Cascade Harvest Coalition, with funding provided by King, Snohomish and Pierce Counties and King Conservation District. For more information and to find other recipes, visit: www.pugetsoundfresh.org