

CREAM OF PUMPKIN CURRY SOUP

3 tablespoons butter
1 cup (1 small) chopped onion
1 clove garlic, finely chopped
1 teaspoon Madras Curry powder
½ teaspoon salt
1/8 to ¼ teaspoon ground coriander
1/8 teaspoon crushed red pepper (Candy barely doubled amount)
3 cups water
3 Maggi Chicken or Vegetarian Bouillon Cubes
1 ¾ cups (15 ounce can) Libby's 100% Pure Pumpkin
1 cup half and half
Sour cream and chopped fresh chives (optional)

MELT butter in large saucepan over medium-high heat. Add onion and garlic; cook for 3 to 5 minutes or until tender. Stir in curry powder, salt, coriander and crushed red pepper; cook for 1 minute. Add water and bouillon; bring to a boil. Reduce heat to low; cook, stirring occasionally, for 15 to 20 minutes to develop flavors. Stir in pumpkin and half and half; cook for 5 minutes or until heated through.

TRANSFER mixture to food processor or blender (in batches, if necessary); cover. Blend until creamy. Serve warm or reheat to desired temperature. Garnish with dollop of sour cream and chives.

Preparation Tip: Soup may be prepared the day ahead. Cool to room temperature after adding pumpkin and half-and-half. Cover and refrigerate. Just before serving, blend then reheat to serving temperature, but do not boil.