

Ginger-Pumpkin Soup

Serves 8 - 10

Ingredients

2 small cans pumpkin puree
3 small cans chicken broth
1 can pear nectar
½ c. Creamy Peanut Butter
2 clove garlic
2 tbsp. grated fresh ginger root
2 tbsp. finely chopped green onion
1 tbsp. fresh lime juice
½ tsp. salt
¼ tsp. ground cayenne pepper
Toasted pumpkin seeds (optional)
Chopped chives (optional)

In a 6-quart saucepan, combine pumpkin puree, chicken broth, and pear nectar. Bring to a boil over high heat. Cover, reduce heat to low, and simmer 10 minutes.

In a blender or the bowl of a food processor fitted with chopping blade, process 1 cup pumpkin mixture with peanut butter until smooth. Return to saucepan with the remaining pumpkin mixture. Add garlic, ginger root, green onion, lime juice, salt, and cayenne pepper; cook 10 minutes over medium heat.

Divide soup among soup plates and garnish with pumpkin seeds and chives, if desired. Serve immediately.

Credit: Country Living