

Pumpkin Soup

About 5 cups

From Joy of Cooking

Heat in a soup pot over medium heat:

1 tablespoon butter or olive oil

Add and cook until translucent, about 8 minutes:

1 cup minced onions

1/2 cup minced celery

Stir in:

3 cups canned pumpkin or 2 pounds fresh pumpkin, cooked

3 cups scalded milk, or chicken stock, or broth

(3/4 cup heavy cream or half-and-half if you are using chicken stock)

1 tablespoon sugar or 2 tablespoons brown sugar

1/2 teaspoon ground ginger

1/2 teaspoon ground cinnamon

Salt and Black Pepper to taste

Heat through, but do not boil. Puree and reheat.