



from the kitchen of
Lake Waubesa Bible Camp

Pumpkin Soup



Ingredients :

- $\frac{3}{4}$ c. fined chopped onions
 - 1-2 tsp minced garlic
 - 2 tablespoons butter
 - 1 tablespoon corn starch
 - 4 cups chicken broth
 - 30 ounces solid pack canned pumpkin
 - 1 teaspoon brown sugar
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{8}$ tsp black pepper
 - 1 cup heavy whipping cream
 - hot sauce to taste
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Instructions:



In a large saucepan, saute onion in butter until tender and beginning to brown. Add minced garlic and saute 1 minute. Stir in chicken broth, stirring to loosen any onion and garlic bits on bottom of pan. Gradually add pumpkin, brown sugar, salt, and pepper. Bring to boil. Reduce heat and simmer 5 minutes. Add cream, cook for 2 minutes. Add hot sauce to taste.

